

## **APRICOT CRUMB SQUARES**

*Courtesy of Ruth Smith*

### **Ingredients:**

**6 Cups of Flour**

**1 ½ Cups of Sugar**

**1 lb melted, salted butter (or margarine)**

**18 Oz. Apricot Preserves**

**Mix first three ingredients together by hand. Divide in half.**

**Press ½ into a 12 x 18 cookie sheet sprayed with non-stick spray (PAM® or BAKER'JOY®). Spread the apricot preserves over the top.**

**Crumble the second half of the batter into crumbs and sprinkle over the preserve/dough on the sheet.**

**Bake at 350 degrees for approximately 40 minutes.**

