

# Apricot Crisp Bars

## Prep Time

10 mins

## Cook Time

30 mins

## Total Time

40 mins

Fresh or canned apricots are tossed with cinnamon sugar and then layered between a brown sugar and oat crust to make these Apricot Crisp Bars. (Drain some of the juice if using canned apricots)

Course: Dessert

Servings: [16](#) servings

Calories: 299 kcal



## Ingredients

- 4 cups chopped apricots
- 2/3 cup sugar
- 1 teaspoon cinnamon
- 1 tablespoon arrowroot or cornstarch
- 1/2 teaspoon kosher salt
- 1 teaspoon almond extract
- 2 cups of all purpose flour
- 1 1/2 cups old fashioned oats
- 1 cup light brown sugar
- 1 cup butter melted

## Instructions

- Preheat oven to 400 degrees. Place the fruit in a mixing bowl. Add the sugar, cinnamon, salt, arrowroot, and almond extract. Stir to combine and then let rest on the counter while preparing the crust.
- In a separate mixing bowl, stir together the flour, starch, oats, and brown sugar. Add the melted butter and stir to combine. Press half of this mixture into a well-buttered or parchment lined 9x13 pan. Pour the fruit over the bottom crust and then sprinkle the rest of the dry mixture on top.
- Bake for 30-35 minutes, until the crust turns golden brown. Serve warm from the oven or let cool completely and slice into servings. Enjoy!