

Apricot Oatmeal Bars -

Lynne Martin - Easton Grange #196

Pre-heat oven to 350 degrees Grease 13" x 9" baking pan

Ingredients

1 ½ cups All-Purpose flour ¾ cup brown sugar
1 teaspoon baking powder 1 cup softened butter -
1 ½ cups Quick cooking rolled oats ½ cup flaked coconut
½ cup coarsely chopped walnuts
Spoon 1 can Solo Apricot Pastry Filling

Combine flour, brown sugar & baking powder in a bowl.
Cut butter into flour until mixture resembles coarse crumbs.
Add oats, coconut & walnuts - mix until crumbly
Press half the mixture into pan. Spoon apricots over the top.
Sprinkle remaining crumbs over apricots.



Bake 25 - 30 minutes or until brown.

Honey Cornbread -

Rebecca Ingram - North Orange Grange #86

Heat oven to 400 degrees
Grease 8" x 9" square baking pan

Ingredients

1 cup flour 1 cup yellow or white cornmeal
¼ cup sugar 1 tbsp Baking powder
½ tsp salt 1 cup Half & Half
¼ cup melted butter ¼ cup honey
2 eggs, slightly beaten

Combine flour, cornmeal, sugar, baking powder & salt in a bowl. Stir in remaining ingredients until just moistened.
Pour into greased pan.
Bake 18 - 22 minutes or until toothpick comes out clean.

