

Thelma's Apricot Squares

Makes nine

This recipe came to us from our friend Shirley who learned it from her mother, Thelma, who lives in Victoria B.C. These yummy, sticky squares are a real coast to coast collaboration, featuring a shortbread base, baked with a coconut and apricot layer and topped off with cream cheese icing.

Line an 8" square pan with parchment paper and pre-heat oven to 350f

Base

4oz/115g/½ cup unsalted butter
2oz/50g/¼ cup light brown sugar
3oz/100g/1 cup all purpose flour

Cream together and press into prepared pan. Bake for 20 minutes.

Apricot and coconut layer

14oz/400g/2½ cups dried apricots
12fl oz/355ml/1½ cups water

Place in a saucepan and simmer for 15 minutes. Do not drain. Set aside to cool.

6oz/150g/¾ cup light brown sugar
1½oz/50g/½ cups all purpose flour
½ tspn baking powder
2 eggs
1½oz/40g/½ cup coconut

Sift dry ingredients together then add eggs and apricots and any water left in pan. Mix well, pour evenly onto shortbread base and bake for 30 minutes. Cool in pan.

Topping

4oz/114g/½ cup cream cheese
7oz/200g/1½ cups icing sugar
1 tspn lemon juice

Cream together, spread over cold cake and cut into squares.

Please feel free to share this recipe with others. If you use this in another publication we would appreciate a reference to Two Whales as the originators of this recipe. Thank you.

