

French Apricot Cream Cheese Bars

Serves/Makes: 24 | **Difficulty Level:** 3 | **Ready In:** 1-2 hrs

Ingredients:

CRUST

1 package French Vanilla Cake Mix
1/3 cup unsalted butter or margarine
1 large egg

FILLING

8 ounces cream cheese, softened
1/4 cup granulated sugar
1 teaspoon vanilla extract
1 large egg
12 ounces jar apricot preserves



Directions:

Preheat oven to 350°F. Generously grease 13x9-inch pan. In a large bowl, combine cake mix, butter and egg; Mix only until crumbly. Gently spoon 1 ½ cups of the crumbled mixture into a mixing cup; set aside for topping. Press remaining crumb mixture on the bottom of the greased pan.

Bake at 350 degrees F. for 10 minutes.

Meanwhile, in a smaller mixing bowl, combine cream cheese, sugar, vanilla and egg; beat until smooth. Set aside.

Spread preserves evenly over hot crust. Then spread cream cheese mixture evenly over preserves.

Sprinkle reserved topping mixture over cream cheese.

Bake at 350° F. for an additional 30 minutes or until topping is light golden brown. Cool to room temperature, and then chill until serving. Store in refrigerator.