



ALMOND APRICOT BARS

Ingredients

4oz cream cheese softened

½ cup apricot preserves

1 (16oz) package pound cake mix, divided

8oz sour cream

½ cup milk

2 eggs

½ tsp almond extract

½ cup sliced almonds

GLAZE

1 cup powdered sugar

½ tsp vanilla

1-2 TBS milk



Instructions

Beat cream cheese, preserves, and 1 TBS of pound cake until well combined and then set aside

Beat sour cream, milk, eggs, almond extract, and remaining cake mix on low speed with an electric mixer for 30 seconds. Scrape sides of the bowl.

Increase speed to medium and beat for 3 more minutes.

Pour into a lightly greased 13x9 pan and spread to edges.

Drop cream cheese mixture by a teaspoon evenly over batter.

Swirl batter gently with a knife.

Sprinkle with almonds.

Bake at 350 for 25-28 minutes until golden.

Cool on a wire rack in the pan for 20 minutes

Mix glaze ingredients together with a whisk and drizzle over bars.