

Apricot Oaties (from the Joy of Cookies)

2 1/2 cups oats  
2 1/2 cups flour (*use half whole wheat flour, if desired*)  
1 1/2 teaspoons cinnamon  
1/2 teaspoon nutmeg  
1 teaspoon baking soda  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
1 cup butter, softened  
1 1/2 cups granulated sugar  
2 teaspoons vanilla  
1 2/3 cups (2 8-oz. jars) thick apricot jam  
2 eggs  
1 1/2 cups chopped nuts (walnuts or pecans)

Sift together dry ingredients (except for nuts). Cream together butter and sugar until light and fluffy. Beat in eggs; add vanilla and 1 cup apricot jam. Add dry ingredients 1/2 cup at a time - blend well. Stir in nuts.

Drop heaping teaspoons of dough on greased baking sheets. Make a small indentation in center of cookie with the end of a wooden spoon. Fill indentation with scant 1/4 teaspoon of jam. Bake in a 350 degree oven for 10-13 minutes. Cool on wire rack.

For bar cookies :

Spread dough in a greased 9 x 13 inch baking pan. Spread remaining jam evenly over dough (if jam is *too* thick, warm in a saucepan first to thin it). Bake at 350 degrees for 25 to 30 minutes, until edges are nicely browned. Let cool in pan before cutting into bars.