

Hungarian Fruit Squares

This recipe from Barbara Lewandowski, 76, of Cary won second place in the other cookie category.

3 cups all-purpose flour

1 cup sugar

1 teaspoon baking powder

1/2 teaspoon salt

1 cup (2 sticks) butter or margarine, cut into 1/2-inch slices, chilled

2 eggs, beaten

2 teaspoons vanilla

1 (12-ounce) jar apricot preserves

1 (12-ounce) jar seedless raspberry preserves

Preheat oven to 325 degrees.

Combine flour, sugar, baking powder and salt in a medium bowl. Use two forks or a pastry blender to cut the butter into the dry ingredients until the butter is reduced to the size of peas.

Add eggs and vanilla to the dough mixture and mix well. Chill between one fourth to one third of dough for lattice topping.

Press remaining dough onto bottom and sides of an ungreased 15-1/2-inch-by-10-1/2-inch jelly roll pan. Spread half of dough with apricot preserves and the other half with raspberry preserves.

Roll chilled remaining dough on slightly floured board or countertop and cut into 1/2 strips. Place strips diagonally across preserves to form a lattice. Press around edge to seal.

Place in oven and bake for 30 minutes or until edges start to turn brown

Cut into squares; larger for dessert portion, smaller for cookie bars. Refrigerate any leftovers.

Yield: about 12 desserts or 24 cookies