

Backpacker Bars

1 cup butter
1 1/2 cups packed brown sugar
1 cup quick cooking oats
1 cup whole wheat flour
1 cup white flour
1/2 cup wheat germ
4 teaspoons grated orange peel
4 eggs, lightly beaten
2 cups whole almonds
1 cup chocolate chips
1/2 cup chopped dates
1/2 cup chopped dried apricots
1/2 cup shredded coconut

Heat oven to 350 degrees F. Cream butter with 1 cup brown sugar. Stir in oats, wheat flour, white flour, wheat germ and orange peel. Press mixture into bottom of an ungreased 13 x 9-inch baking pan.

Combine eggs, almonds, chocolate chips, dates, apricots, coconut and remaining 1/2 cup brown sugar. Mix gently, but thoroughly. Pour over butter mixture. Spread evenly in pan. Bake 30 to 35 minutes and cool before cutting into bars