Apricot Bingo

**Your packet includes:**

1. Fifty Bingo cards
2. Call-outs for words and phrases
3. Beans as optional markers
4. Meal tickets

**Apricot samples:**

A lot of people have never tasted a fresh apricot so check on availability of them. If **quality** fresh apricots aren’t available, then have samples of dried and canned apricots.

**Bingo prizes:**

If fresh apricots are available, then give out a fresh apricot as a bingo prize. Using Ziploc bags you can make a few Cookie In A Bag mixes as a prize for the full cover game. (I thought I had some jars but nope!) Probably only make a couple of these since they can be pricey. You could use the Apricot & Nut Oatmeal Cookie recipe and attach the following instructions. You could also give out a couple of noon meal tickets as prizes.

**Apricot & Nut Oatmeal Cookies**

Preheat oven to 350°F. In medium mixing bowl, cream ½ cup (1 stick) of softened butter until light and fluffy. Mix in 2 eggs. Add entire contents of jar and stir until well blended.

Drop rounded spoonfuls onto parchment covered cookie sheet. Bake 10-12 minutes.

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