

Apricot Dessert

Desserts with fresh apricots are made-to-order summer refreshers that take a minimum of effort. Here is an idea: peel and pit several apricots, cut them into quarters, then sprinkle with cinnamon sugar. Spoon softened ice cream over the fruit and you have a dish that will cool any warm-weather appetite.

Apricot Frozen Torte

Serves 6-8

Ingredients:

2 cups chopped fresh apricots	1 cup heavy cream, whipped
1 to 1-1/4 cups sugar	1 cup coarse macaroon crumbs
1 tbs lemon juice (fresh)	

Instructions:

Add sugar and lemon juice to apricots. Fold in whipped cream. Place 1/2 of crumbs in bottom of 1 quart refrigerator tray and pour in apricot mixture. Top with remaining crumbs. Freeze until firm.

Fresh Apricot Sauce (for toppings, etc.)

Ingredients:

1 lb unpeeled, sliced or chopped apricots	1/2 cup sugar
1 tsp ascorbic acid powder or fresh lemon juice	1 pinch of salt

Instructions:

Measure apricots, citric acid and sugar into a large bowl and mix well. Let stand 30 minutes, stirring occasionally to dissolve sugar. In saucepan, dissolve pectin in cold water and bring mixture to a boil. Boil 1 minute, remove from heat and at once add to apricot mixture. Stir for 2 minutes until well blended. Ladle into sterilized glasses or freezer containers filling to 1/2 inch from top. Cover, let stand at room temperature until jellied, 24 to 48 hours. Immediately store in freezer, or refrigerate if to be used immediately. Great spooned over our very own fresh vanilla ice cream!

Apricot Creams

Ingredients:

6 fresh apricots	1/4 cup dairy sour cream	3 tbs chopped walnuts
------------------	--------------------------	-----------------------

Instructions:

Halve apricots and remove pits. Blend sour cream and walnuts in a cup. Spoon into hollows in apricots. Chill until serving time.

Apricot Crumble

Ingredients:

2 cups sliced fresh apricots	1/2 cup brown sugar
1 cup graham cracker crumbs	2 tbs melted butter
1 tbs fresh lemon juice	light cream or our fresh homemade vanilla ice cream

Instructions:

Combine brown sugar, graham cracker crumbs, melted butter and lemon juice. Blend gently with sliced apricots. Spread in shallow buttered baking dish. Bake at 350° for 25 minutes. Serve with light cream or our fresh, yummy vanilla ice cream

Apricot Sunshine Breakfast Cake

Ingredients:

8-12 fresh apricots	3/4 cup sugar
1/4 cup soft shortening	1/2 cup milk
1-1/2 cups sifted flour	2 tsp baking powder
1/2 tsp salt	1 egg
1 or 2 tbs butter or margarine	cinnamon (optional)
8-12 walnut halves	

Instructions:

Heat oven to 375°. Mix sugar, egg and shortening thoroughly. Stir in milk. Blend in flour, baking powder and salt. Melt margarine or butter and pour into an 8x8x2-inch pan. Sprinkle handful of brown sugar over the melted butter. Sprinkle as much cinnamon over brown sugar as you wish.

Wash, halve and pit apricots. Place rounded side up in rows of four. You may need fewer or more apricots, depending on their size. Spread cake mixture over apricots. Bake 25-35 minutes. When done place a plate over pan and flip cake out of pan. Place a walnut half in each apricot cup. Serve warm.