

# Apricots In Amaretto

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By Pennie's Mum

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## Ingredients

500g dried or ready to eat apricots, soaked for a few hours (perhaps overnight) in cold water

100g approx of whole, blanched almonds (i.e. one for each apricot)

500ml amaretto liqueur

200ml caster sugar

200ml liquid from the soaked apricots



**Prep Time/Cooking Time: 15 mins**

## Method

1. Soak the apricots for a few hours or overnight.
2. Drain the apricots into a colander and reserve the liquid.
3. Measure 200ml of the liquid into a saucepan with the caster sugar and bring to the boil. Once the sugar is dissolved remove from the heat.
4. Meanwhile push an almond into the centre of each apricot and put them into a sterilised Kilner jar.
5. Pour the amaretto into the sugar mixture and then pour this over the apricots. If they are not covered with the liquid then add some more amaretto.
6. Seal the jar(s) and leave in a cool place. They will keep for up to a year and sometimes even longer at a constant temperature.
7. To serve – place 3 or 4 apricots plus juice into a bowl with ice-cream, cream or marscapone.
8. A small jar of apricots in amaretto makes a beautiful, home-made present!

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