

Becky Makes...

APRICOT BOODLE

150ml Double Cream
1 400g can Apricot Halves In Fruit Juice
2 tablespoons Runny Honey
50g Amaretti Biscuits



To decorate:-

Toasted Flaked Almonds
Amarettini Biscuits
Semi-Dried Apricot Halves

Serves 6

Make in a mixing bowl and serve chilled in sundae dishes or small glasses

1. In a medium mixing bowl, whisk the cream to the soft peak stage
2. Drain the canned apricots and discard the juice, then in a liquidizer (or with a stick blender in a bowl or goblet), add the honey and blitz the apricots to a purée
3. Pour the purée over the cream
4. Break up or crush the amaretti biscuits and add to the cream mixture then fold all the ingredients together
5. Carefully spoon the mixture into your choice of serving dishes
6. Decorate with toasted flaked almonds, apricot slivers and/or amarettini biscuits
7. Chill for up to 24 hours

For a Demonstration of this recipe find me on YouTube:

[\(80\) Becky Makes Apricot Boodle - YouTube](#)