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From our table to yours!

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Deep Winter Roasted Apricots with Cardamom and Ice Cream



Ingredients

8 oz large dried California apricot halves (approximately 30)

2 tsp fresh lemon juice

1/2 vanilla bean

2 TBSP plus 2 tsp sugar

3 cardamom pods (or 1/4 tsp ground cardamom)

1 pint of vanilla ice cream (or flavor of your choice)

Directions

1. Soak the apricots in 2 cups of water overnight.
2. Preheat the oven to 400°. Drain the apricots but save 1/2 cup of the soaking water. Mix the fresh lemon juice into the soaking water. Place the apricots, skin side down, on a baking dish.
3. Using a small, sharp knife, split the vanilla bean lengthwise down the center and scrape the seeds from the bean. In a small bowl, mix the sugar and vanilla bean seeds. Crush the cardamom pods and stir the black seeds into the sugar/vanilla mixture (or mix in the ground cardamom). *Optional:* Store the unused portion of this sugar mixture in a sealed jar for a later use.
4. Sprinkle the apricots with 2 TBSP of the sugar mixture. Then, drizzle 6 TBSP of the reserved soaking water/lemon juice mixture. Reserve whatever is left of the sugar and soaking water.
5. Roast the apricots for about 30 minutes, spooning the juices from the pan over them twice during that time. If the liquid is evaporating too quickly, sprinkle some more of the soaking liquid onto the apricots.
6. After 30 minutes, sprinkle 2 tsp of the vanilla sugar over the apricots and roast for 10 minutes more. Serve warm with a scoop of vanilla ice cream.

Total Time: about 50 minutes

Serves: 4

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