

Apricot Cookies 'n' Cream



Serves 4

Prep 15 mins

No cook

Easy

Ingredients

411g can apricots in natural juice
284ml carton extra thick double cream
200g carton Greek yoghurt
10 chocolate biscuits: Hob Nobs or chocolate digestives
1 tsp ground cinnamon
2 tbsp Demerara sugar

1. Drain the apricots, reserving half of the juice. Roughly chop the apricots and divide between 4 glasses. Spoon over the reserved juice. In a bowl, mix together the cream and the yoghurt.
2. Roughly chop the biscuits, and stir into the cream mixture, then spoon over the apricots. Mix together the cinnamon and the sugar. Sprinkle over the cream and serve straight away.
3. Vary the fruit: substitute any other canned fruit you like, such as pears, pineapple or mandarins
4. You can also top it up with some whipped cream