

# Roasted Apricots



**Serves 4    Prep 5 mins**

**Cooking 10 mins**

**Easy**

## **Ingredients**

6-8 apricots  
3 tbsp cold butter  
3 tbsp brown sugar  
2 tbsp cinnamon

You can also use 2 tbsp honey & the seeds of 5 cardamum pods, crushed using a pestle & mortar.

Crushed pistachios (about 30g) are also nice

As is 200g thick Greek yoghurt and 150g double cream and 2 tsp orange blossom water

1. Preheat your oven to 180C and grease a glass dish (23 x 29cms) with olive oil
2. Halve your apricots, take the kernel out and place in the dish
3. Cut the cold butter into as many halves of apricots you have and place them in the hole where the kernel was.
4. Mix the brown sugar with the cinnamon and sprinkle on top evenly.
5. Put in the oven for 10-12 mins or until the sugar has caramelised.