



Recipe from: [My Catholic Tradition](#)

Apricot and Ginger Gratin

SERVES FOUR

- 1 1/4 lb apricots, halved and stoned (pitted)
- 1/2 cup caster (superfine) sugar
- 1 cup cream cheese
- 3 oz gingernut biscuits (gingersnaps), crushed to crumbs

Preheat the oven to 400°F.

Put the apricots in a pan with the sugar.

Pour in 5 tbsp water and heat until barely simmering.

Cover and cook very gently for 8–10 minutes, until they are tender but still holding their shape.

Drain the apricots, reserving the syrup.

Place the drained apricots in a large dish or divide among four individual ovenproof dishes.

Set aside 6 tbsp of the syrup and spoon the remainder over the fruit.

Beat the cream cheese until softened.

Gradually beat in the reserved 6 tbsp syrup until smooth.

Spoon the cheese mixture over the apricots.

Sprinkle the biscuit crumbs over the cream cheese and juice mixture.

Bake for 10 minutes, until the crumb topping is beginning to darken and the filling has warmed through.

Serve immediately.

Note:

For an even easier version, use 14 oz canned apricots in juice. Use juice from the can to beat into the cream cheese.