

CHEATS APRICOT DANISH

INGREDIENTS

- 300g fresh ricotta
- 3 tablespoons icing sugar
- 1 teaspoon vanilla essence
- 2 sheets frozen puff pastry, thawed
- 2 cans apricot halves, drained
- 1 free range egg, lightly beaten
- Icing sugar, to dust



METHOD

- **Step 1**

Preheat oven to 180C or 160C fan. Line two baking trays with non-stick baking paper. Combine ricotta, icing sugar and vanilla until smooth. Cut each sheet of pastry into quarters. Spread about 2 tablespoons of ricotta mixture diagonally across each square.

- **Step 2**

Halve apricots and arrange, cut side down, over ricotta. Fold two corners in over the apricots and press together gently. Arrange on baking trays and brush pastry with egg. Bake for 15-20 mins, or until golden brown. Place onto wire racks to cool.

- **Step 3**

Dust with icing sugar and serve.