

recipe of the week

vanilla baked apricots

Courtesy of Anna Olson, Host of *Sugar* on Food Network Canada. Serves 6.

- 12 fresh apricots
- 3 tablespoons unsalted butter, melted
- 2 tablespoons + 1/4 cup sugar
- 1/4 cup honey
- 2 tablespoons lemon juice
- 2 vanilla beans

Preheat oven to 375 F.

Wash, halve and pit apricots. Toss apricots with melted butter and add 2 tablespoons sugar. Toss well so that the sugar sticks to the buttered apricots. Pour into a baking dish.

In a small saucepan, blend 1/4 cup sugar, honey and lemon juice. Scrape the seeds from the 2 vanilla beans into the pan and place the pod in for extra flavour.

Heat on medium just until sugar dissolves. Pour over apricots and roast for 20-25 minutes. While baking, baste apricots with syrup, but agitate fruit as little as possible.

Serve warm with vanilla ice cream or crème fraiche.

Enjoy!