

## Dessert

Ice cream

### Apricot Charlotte Bombe

So simple to make and so attractive to serve. You can use other can fruits, even fresh strawberries would work. Makes you look like a "Gourmet Chef".

1 can ( 1 lb.) whole apricots

1/3 cup apricot preserves

1 pint ice cream  
vanilla, chocolate, or strawberry

7 to 8 ladyfingers, split

whipped cream or frozen whipped topping



Drain apricots, reserving 1 tablespoon syrup.

Heat preserves with the reserved syrup in small saucepan until melted.

Unmold ice cream from carton in one piece onto a chilled serving plate. You can do this by cutting out the bottom of the ice cream carton and pushing the ice cream onto the serving plate.

Press ladyfingers onto side and top of ice cream to cover completely, cutting to fit where necessary.

Brush melted preserve mixture over ladyfingers until absorbed. Return to freezer.

Just before serving, arrange apricots on plate and decorate with whipped topping.

Yield: 8 to 10 servings.

NOTE: 1/2 gallon of ice cream cut in half can be used or even frozen yogurt.