

Apricot Amen

Apricot Pie

Fill unbaked pastry case with **Apricot Amen filling**
Top with shortbread lid
Bake at 210°C for 20 min.

Apricot & Custard Crumble Slice

Cover pre-baked pastry sheet with layer of **Apricot Amen filling**
Apply a thin layer of instant custard over apricot
Sprinkle crumble topping to the top of instant custard
Bake in 200°C oven until crumble is cooked
After cooling, cut into required slice size portions.

Apricot Danish

Apricot Amen may be used as a filling in all danish production.

Apricot Tea Cake

Spread 150g **Apricot Amen filling** to the top of a 7" Butter cake
Bake in oven as required
After cooling, sprinkle icing sugar over the top of the cake.

Apricot Sweet Buns

Apricot Amen may be used as a replacement for Jam, Blueberry, and Caramel in sweet bun production.

Apricot Amen filling is both Freeze Thaw and Bake Stable.

