

A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## Apricot Fruit Spread

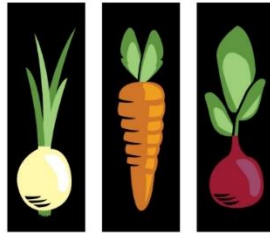
**Hero ingredient: Apricot**

### Ingredients

- 2 Tbs cornstarch
- 1 lb ripe apricots, seeded
- $\frac{3}{4}$  cup sugar
- $\frac{3}{4}$  cup water, divided
- Half a lemon, juiced

### Directions

Roughly chop the apricots and place them in a 2-quart pot along with the water. Heat over medium high heat to bring to a slight boil then reduce heat to medium keeping the apricots at a slight simmer. Whisk together the cornstarch and sugar. Stir in the sugar mixture. Stir until the sugar is dissolved and bring back to simmer for about 5 minutes. Once you see the mixture begin to thicken, stir in the lemon juice. Remove from heat and allow to cool completely. Refrigerate in an airtight container overnight.



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## Apricot Pumpkin Cake

### Hero ingredient: Apricot

#### Ingredients

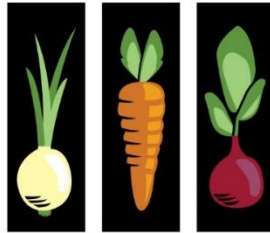
- 4 eggs
- 2 tsp baking powder
- 1 ½ cups flour
- 1 lb apricots, halved and seeds removed
- 1 tsp almond extract
- 2/3 cup sugar
- ½ cup pumpkin puree
- ¼ cup buttermilk
- ¼ tsp salt
- Half a lemon, juiced
- Powdered sugar (optional)

#### Directions

Preheat your oven to 350F. Grease a 9inch cake pan. Set aside.

Using a hand mixer or stand-up mixer, beat the pumpkin puree, sugar, almond extract, lemon juice, baking powder, and salt together in a mixing bowl. Beat in eggs. Set aside.

Place half the apricots in a blender with the buttermilk and puree. Beat the apricot puree into the pumpkin mixture just until it comes together. Beat in the flour. Pour the batter into the prepared pan and arrange the remaining apricot halves on top of the cake. Bake for 20 minutes or until toothpick inserted comes out clean. Allow to cool. Sprinkle with powdered sugar if desired



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## Easy Apricot Jalapeno Glaze

**Hero ingredient: Apricot**

Ingredients

2 Tbs brown sugar

- 2 tsp soy sauce
- 1 jalapeno, seeded and minced
- 1 green onion, minced
- 1 clove garlic, minced
- $\frac{3}{4}$  cup apricot preserves
- $\frac{1}{2}$  cup water

Directions

In a saucepan, combine the apricot preserves, water, garlic, and jalapeno. Simmer over medium heat for 5 minutes or until it begins to bubble. Add the  $\frac{1}{4}$  cup brown sugar and soy sauce. Simmer another 5 minutes. Remove from heat and stir in the green onion. The liquid should be a thick sauce consistency and coat the back of a spoon.

Pour over chicken or pork. Sprinkle with more minced green onion if desired.