



APRICOT AND ALMOND TIRAMISU

Almonds and apricots make a wonderful pair in this fruit-filled take on the classic creamy confection. Soak ladyfingers in apricot nectar and layer with a tangy mix On Top, add chopped apricots, and cream cheese. Finish with toasted almonds for an after dinner treat.



Yield: 24 servings

INGREDIENTS

8 oz	Cream cheese, softened
4 C	RICH'S Rich's® Non-Dairy Whip Topping Base, 12 2-lb Cartons (#02903)
1 tsp.	Almond extract
28 oz	Apricots in syrup, drained and chopped
2 C	Sliced toasted almonds
2 1/2 C	Apricot nectar
2 1/2 tbsp.	Lemon juice
72 Each	Ladyfingers

DIRECTIONS

- 1 Beat cream cheese in a mixer until soft and fluffy.
- 2 Mix in whip topping, chopped apricots (reserve ¼ cup for garnish), almond extract, and 1 ½ cup sliced almonds. Mix together the apricot nectar and lemon juice.
- 3 Dip 24 ladyfingers in the apricot nectar, and then lay in an 10" x 12" rectangular pan. Top with 1/3 of the filling mix. Repeat twice. Top with ½ cup toasted almonds and reserved apricots.
- 4 Allow tiramisu to set for 2 hours or overnight before cutting.