

## Apricot Cream Cheese©

### Ingredients:

15 dried	apricots, chopped fine
1/4 cup	apricot or peach liquour or rum
12 oz.	cream cheese, room temperature
1/4 cup	sugar
1/4 cup	sour cream
1 tsp.	vanilla

### Method:

In a small pot heat apricots and liquour. Just before boiling turn off heat. Let sit while apricots absorb the liquour and cool.

In a mixing bowl fold together the remaining ingredients with a spatula. Add apricots, shape into a ball and put on a serving platter. Decorate with an apricot rose. Serve with ginger snaps.

**Hint:** To make an apricot rose—take five or six dried apricots and cut in half lengthwise but keep together on one side. Butterfly each apricot, put on plastic and pound flat. Roll one apricot into a tight roll and add remaining apricots to form a rose.

