Apricot Charlotte

Makes: 8 servings

Ingredients

- ½ pound dried apricots
- 2 cups cold water
- 1 tablespoon gelatin
- ¼ cup cold water
- ½ cup sugar
- ¼ teaspoon salt
- 1 pint cream, whipped
- lady fingers or sponge cake
- 1 fresh apricot, sliced

Directions

1. Wash the apricots and soak them overnight in 2 cups of cold water.
2. Cook the apricots until soft in the water in which they were soaked and press them through a fine sieve or colander.
3. Soften the gelatin in ¼ cup of cold water for 5 minutes, add to the hot fruit pulp, stir until the gelatin has dissolved. Add the sugar and salt, then chill. Fold in the whipped cream.
4. Line a serving dish with lady fingers or slices of sponge cake, pile the apricot mixture lightly in the center, and chill again for an hour or more. Top with fresh sliced apricot before serving.

Recipe from: *Aunt Sammy's Radio Recipes Revised*, 1931, adapted by the USDA Food and Nutrition Administration.

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