
Stuffed Apricots II

Food Network Magazine

2 ounces almond paste
2 tablespoons mascarpone cheese
2 tablespoons confectioner's sugar
1 tablespoon butter, room temperature
1/8 teaspoon almond extract
1/8 teaspoon vanilla extract
30 dried apricots

In a bowl, beat the almond paste, mascarpone, confectioner's sugar, butter, almond extract and vanilla extract with a mixer until smooth.

Use a paring knife to cut a pocket in the dried apricots.

Place the mascarpone filling into a pastry bag or zip-top bag with a cut-off corner. Pipe the almond mascarpone filling into the pockets in the apricots.

Chill until set.

Yield: 30 apricots

Appetizers

Per Serving (excluding unknown items): 9768 Calories; 51g Fat (4.3% calories from fat); 148g Protein; 2451g Carbohydrate; 354g Dietary Fiber; 51mg Cholesterol; 521mg Sodium. Exchanges: 2 Grain(Starch); 0 Lean Meat; 160 Fruit; 6 1/2 Fat; 1 Other Carbohydrates.