



BRANDIED CINNAMON APRICOTS

MAKES 1 Litre **PREP** 15 minutes **COOK** 10 minutes

Ingredients

1 kg fresh apricots
3/4 cup organic golden granulated sugar
1 1/4 cups water
1/2 cup brandy
4 cinnamon sticks



Method

Wash well and sterilise a 1 litre preserving jar.

Cut the apricots in half and remove the stones.

Take a pot add sugar and water, heat gently until the sugar has dissolved.

Add apricots and cook for about 3 minutes until the fruit is just soft.

With a slotted spoon remove the apricots and pack firmly into the sterilized jar.

Return the pot to the heat, add cinnamon sticks and reduce the syrup until it is thick, this should take about 5 minutes.

Remove syrup from the heat and add the brandy.

Pour the syrup into the jar, push in the cinnamon sticks and seal with a lid.