

## Apricot Dessert

$\frac{1}{2}$  c. butter or marg., melted +  $\frac{1}{4}$

1 cup powdered sugar +  $\frac{1}{2}$

2 eggs, beaten + 1

1  $\frac{1}{2}$  lb. vanilla wafers, crushed

2 c. heavy cream, whipped (or 3 env. dr. wh.)

2 1 lb 13oz. cans apricot halves (drained)

1 c. chopped pecans

Blend butter, sugar, & eggs in top of  
double boiler. Cook over boiling water until

thickens, stirring constantly. Spread  
3/4 crumbs in 15 x 10 x 1 inch pan; cover  
with cooked fillings. Add one-half  
whipped cream; arrange apricots on  
cream. Sprinkle with nuts; add remaining  
whipped cream. Top with remaining  
crumbs; chill for 24 hours at least.  
yield: 16-20 servings.

Wafers 29  
43 + 31