



## APRICOT COBBLER

### INGREDIENTS

#### Filling

- 3 cups **frozen apricots** or 6 (4.5 ounce) **frozen apricot treats**
- 3 tablespoons **sugar**
- ½ cup **orange juice**
- **Cooking spray**

#### Topping

- ⅓ cup **flour**
- ¼ teaspoon **baking powder**
- Pinch of **cinnamon**, *optional*
- Pinch of **salt**, *optional*
- ½ cup **unsalted butter**, softened
- ½ cup **sugar**
- 1 **egg**
- ½ teaspoon **vanilla extract**

### DIRECTIONS

1. Preheat oven to 375°F.
2. Combine apricots, 3 tablespoons sugar, and orange juice in a bowl. Spray an 8x8 pan with cooking spray and pour in apricot mixture.
3. Combine flour, baking powder, and cinnamon and salt (if using) in a small bowl.
4. In a medium bowl, combine butter and sugar, and beat until light and fluffy. Beat in egg and vanilla. Gradually stir in the flour mixture.
5. Drop spoonfuls of the topping over the apricot mixture.
6. Bake for 35 to 40 minutes top is golden brown and filling is bubbling.

## APRICOT YOGURT POPS

### INGREDIENTS

- 1 cup **frozen apricots** or 2 (4.5 ounce) **frozen apricot treats**
- 1 cup **juice** (apple, grape, cherry, cranberry)
- 1 cup **yogurt**

### DIRECTIONS

1. Combine all ingredients into a blender and blend on high until smooth.
2. Pour mixture into popsicle molds or cups with a popsicle stick and freeze for at least 4 hours or overnight.

## APRICOT SMOOTHIE

### INGREDIENTS

- ½ cup **frozen peaches** or 1 (4.5 ounce) **peach treat**
- 1 frozen **banana**
- ¼ cup **milk of choice**

### DIRECTIONS

1. Combine all ingredients into a blender and blend on high until smooth.