

Apricot Glaze

Apricot glaze is good for glazing cakes as well as fresh fruit (sliced or not) to help make them shiny, and to keep them fresh and moist. Bake shops almost always use apricot glaze on fruit tarts. Try using different kinds of preserves, jams, and jellies for different flavors.

Ingredients	Makes about 1 cup		Makes about 3 cups	
Apricot Preserves	1 cup	10 ½ ounces	3 cups	1# 14 ½ ounces
Grand Marnier, Stroh (Austrian Rum), or Water	2 tablespoons	1 ounce	6 tablespoons	3 ounces

1. Warm preserves over the stove until melted. Strain if there are pieces of pulp or fruit in the preserves.
2. Whisk in the liquid ingredients and allow the glaze to cool slightly.