

# Simple Apricot Pie

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## Ingredients:

2 medium eggs, beaten.

2 cups of dried apricots.

$\frac{3}{4}$  cup of sugar.

$\frac{1}{4}$  cup of butter.

2 tablespoons of cream.

Baked pastry shell.

## Directions:

Wash the apricots, then cover with water and simmer for 40 minutes or until tender.

Beat the apricots until smooth; then allow to cool.

Cream the butter and sugar.

Add the beaten egg yolks, cream, and apricots.

Fold in the beaten egg whites.

Pour into the baked pastry shell.

Bake at 400°F (205°C) until done.