

3) Roll out the puff pastry 3-5mm thick onto a large baking tray. Using a knife, score a border into the pastry about 1 inch from the edge.

4) Spread the frangipane mixture evenly over the pastry about 1 cm thick up to the border. Place the BAKED (or canned) apricot halves on top of the frangipane .

5) Bake in the oven for **25-30 minutes** until the pastry and frangipane have risen and are golden.

Storage:

The baked apricots will keep for a week in the fridge in a sealed container.

The frangipane will be good for 3 days.

If you have any spare rough puff it keeps well in the freezer.

