

Apricot Filling:

1/2 pound dried apricots (2 cups)
Juice of half a lemon
1 1/2 cups water
3/4 cup sugar
Pinch of salt

Cut apricots into small pieces. Combine with water in a small saucepan, bring to boil, reduce heat and simmer until mushy.

Press through a sieve or use blender to make a puree. Return to saucepan, add sugar, lemon juice, and salt, and heat, stirring, until sugar is dissolved and mixture is thick.

Spoon into baked tart shells.

Marshmallow Topping:

1/4 cup lemon gelatin powder
1/4 cup boiling water
1 egg white
3/4 cup sugar
2 1/2 Tbsp. water
1 tsp. corn syrup
Pinch of salt
Candied cherries

Dissolve gelatin in boiling water and set aside.

Combine egg white, sugar, water, corn syrup and salt in top of double boiler. Set over boiling water and cook, beating constantly with rotary beater, about 5 minutes or until mixture holds firm peaks.

Beat in dissolved gelatin mixture. Remove from heat and continue beating until mixture cools and forms firm peaks.

Place a spoonful of topping over apricot mixture and decorate with a small piece of candied cherry.

Picardy's Interior,
c. 1931

Photo: PAM

Don't you wish you could drop in for hot chocolate and a toasted pecan bun?

Does anyone have the recipe for Sheila Barr's favorite Picardy's cake, a very dark chocolate oblong, covered with luscious chocolate icing poured over marshmallow mounds?

