# Apricot Tart

NIBBLEDISH CONTRIBUTOR

## Ingredients

Dough:

- 100 grams of butter, melted and cooled down
- 200 grams of wheat flour
- 1/2 teaspoon of vanilla extract
- 2 tablespoons of grounded almonds
- pinch of salt

Filling:

- 1/2 cup of yoghurt
- 1 egg
- 2 tablespoons of honey
- 1 teaspoon of vanilla extract
- 1 tablespoon of flour
- 500 grams of apricots, pitted and cut in wedges

## Instructions

1. Sift flour, mix with almonds and salt.
2. In separate bowl mix butter with vanilla extract and add flour bit by bit, keep mixing.
3. Knead dough.
4. Transfer to baking tray, lined with parchment.
5. Press the dough to the bottom and form a brim around.
6. Pinch with fork and bake about 15 minutes, in preheated oven, in 200 C degrees.

7. Mix yoghurt, egg, honey, vanilla extract and 1 tablespoon of flour.
8. Remove crust from the oven, arrange apricot's wedges around, starting form the edge. Once whole crust is covered, pour over the yoghurt mixture.
9. Return to the oven, continue baking about 50 minutes, till the filling sets and turns golden brown.