

Honey Caramel Tart with Apricots

Crust:

Ingredients:

1 ½ C all-purpose flour
½ C corn flour
¼ t salt
1 stick unsalted butter, soft
¼ C brown sugar
2 T honey
1 T finely grated lemon peel
1 large egg

Preparation:

1 Preheat oven to 350°. Whisk both flours and salt. Using electric mixer, beat butter, brown sugar, honey and lemon peel. Beat in egg. Add flour mixture, blend. Gather dough into a ball and roll out on a floured surface for a 9" tart pan. Bake crust until golden brown, about 12 min. Cool.

Caramel –Nut Filling:

Ingredients:

¾ C brown sugar
¼ C sugar
1 stick unsalted butter
¼ C honey
½ C dried cherries
½ C dried apricots, coarsely chopped
½ C almonds, coarsely chopped
¼ C dried cranberries
¼ C whipping cream
1 15-ounce can apricots,
Drained, patted dry

Preparation:

1 Bring both sugars, butter and honey to a boil in a medium sauce pan, dissolving the sugars. Boil 1 min without stirring, remove from heat. Stir in cherries, apricots, almonds, cranberries and whipping cream. Transfer filling to cooled crust. Arrange apricot halves, cut side down, atop filling.

Bake tart at 350° until bubbling all over, about 1 hour. Cool on rack.

1 C chilled whipping cream

2 Beat cream, serve with tart.