

# Apricot butter pudding with the magimix

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### 5 min 40 min 45 min 1/10 8 6 17

330G of milk  
130G of flour  
80G of sugar  
50G of butter  
8 apricots or 1 box of apricots in syrup  
3 spoon of brown sugar  
3 eggs  
1 sachet of vanilla sugar

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**<span itemprop="recipeIngredient">330G of milk<br/></span><span itemprop="**

To prepare a delicious fruit-flavored cake in the Thermomix :

Preheat the oven to 180°C

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Flour the cake mold.

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Wash, cut in half, and remove the pit from the apricots, then place them in the bottom of your cake mold.

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Sprinkle brown sugar over the apricots. Preheat the oven to 180°C.

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Place the butter in the Thermomix bowl and cook for 3 minutes at 70°C on speed 3.

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Add the flour, granulated sugar, eggs, milk, and vanilla sugar, then set to speed 4 for 1 minute.

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Pour this mixture over the apricots and bake for 40 minutes.

Enjoy this delicious Thermomix apricot clafoutis. You will love this Thermomix tart. Yum ;)