

Apricot butter pudding with the thermomix

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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

**330G of milk
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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 ;)