



Mini Apricot Tarts

Ingredients

12 sheets Filo pastry

8 Tbsp butter/olive oil

1/3 cup sugar

2 tsp cinnamon. Ground (1 tsp for apricot filling and 1 tsp for the cinnamon sugar)

½ cup apple sauce

½ cup stewed apricot (4 apricots cooked with 1 TBls honey in a small pot)

2 apricots, pitted and diced

12 apricots, halved

Method

1. Preheat oven to 190C
2. Melt butter in a saucepan, using a pastry brush spread a little into the cupcake tray (x2)
3. Mix sugar and 1 tsp cinnamon, set aside
4. Mix apple sauce, stewed apricot and 1 tsp cinnamon plus the diced apricot and set aside
5. Unfold the thin layers of filo pastry, keep under a dry cloth which is topped with a damp cloth to prevent from drying out.
6. Remove one sheet of filo and place flat on a clean dry surface
7. Brush the sheet all over with butter, be very gentle. Sprinkle a thin layer of cinnamon sugar all over it. Add another sheet of pastry and repeat process until you have 6 layers. Cut into 12 squares
8. Make another 6 layers for the next 12 tarts and then cut the pastry. Fill the two cupcake trays with pastry squares
9. Fill with a spoonful of the cinnamon and apple/apricot compote then top with two halves of apricot.
10. Sprinkle a little more cinnamon sugar on top of the fruit.
11. Bake for 18-24 mins and let rest for 5 mins before serving.