

Apple, Peach & Almond Tart with Sweet Yoghurt



Serves 6

Prep 30 mins

Cooking 1h

Easy

Ingredients

250g butter, cubed and chilled
250g self-raising flour
125g ground almonds
125g muscovado sugar
2 red apples, cored, peeled and cut into 2cm cubes
2 ripe peaches, stoned, peeled and cut into 2cm cubes
40g caster sugar
25g flaked almonds

Sweet yoghurt

200g Greek yoghurt
1 orange, zested
1/2 tsp ground cinnamon
sprinkling icing sugar (optional)

1. Heat the oven to 180C/fan 160C/gas 4. Put the butter, flour, almonds and muscovado sugar in a bowl and rub with your fingertips to make fine crumbs.
2. Press two-thirds of the mixture into a 20cm square ovenproof dish. Mix the apples, peaches and caster sugar in a bowl and wait 10 minutes for the sugar to dissolve. Pour this over the crumb mixture and scatter the remaining crumbs over the top, followed by the flaked almonds. Cook in the oven for 45 minutes-1 hour or until you can smell the sweet aroma and the top is golden and crunchy.
3. Mix the yoghurt with the icing sugar, orange zest and cinnamon, and serve alongside the tart.