

# *Little plum tarts*

## **Ingredients**

For 8 little baking tins

### **For the dough:**

90gr soft butter  
20ml lukewarm milk  
½ egg yolk  
½ sp fine sugar  
125gr plain flour

### **For the filling:**

200gr creamcheese  
4-6 plums  
1 sp plain flour  
2 egg yolks  
1 tsp honey

Whisk the butter until soft. Pour in the milk, sugar and egg yolk and whisk. Sift the flour, pour into the mixture and whisk until well combined. Put the dough into plastic foil en leave in the fridge for at least one hour.

Meanwhile, make the filling. Cut the plums into pieces, remove the pit, but leave the peel. Stir the creamcheese in a bowl, add the egg yolks, flour and honey and stir well.

Butter the baking tins. Sprinkle flour on a work surface and roll out little pieces of dough. Line the baking tins with the rolled out pieces of dough. Put in every tin e few pieces of the plums and scoop in the creamcheese mixture. If you wish, drizzle some drops of honey onto the tarts. Bake the tarts 40 minutes in a preheated oven at 175°. Let them cool, then remove the baking tins.

©FlowerHat 2016