

[Apple Tart](#) / Pure Vegetarian By Lakshmi

Ingredients for the base:

3 dl (1 1/5 Cup) homemade sour cream (3 dl heavy cream & 1 Tbsp active yogurt fermented overnight in a warm place)

2 dl (4/5 Cup) raw sugar

2 Tbsp lemon juice

Zest of a lemon

150g melted salty butter (or, if you use unsalted butter, add a pinch of salt to the batter)

1Ts soda

1Ts baking powder

About 5 dl extra-fine spelt flour (cake flour)

3 sour, green apples peeled, cut into 8 wedges and thinly sliced

Ingredients for the almond crust:

75g butter

1 dl (2/5 Cup) raw sugar

2 Tbsp spelt flour

2 Tbsp milk

100 g almond slivers

1 Ts vanilla sugar (or an equivalent amount of extract or fresh vanilla)

Instructions:

1. Mix the sour cream, raw sugar, lemon juice, zest and melted butter
2. Combine the baking powder, soda and flour separately
3. Sieve the flour into the liquid while mixing with a spatula (only as little as it takes to generate a smooth batter)
4. Just before pouring it into a cake form, add the apple slices
5. Pour into a buttered spring form

6. Bake on the bottom level of the oven in 175 C for about 30-35 minutes
7. At 25 minutes, melt butter in a pot and add raw sugar, flour and milk
8. Bring into boil
9. Add the almond slivers and vanilla
10. Remove from the stove
11. Take the cake carefully out of the oven
12. Pour the almond mixture on the top and spread it evenly
13. Place the cake back into the oven, on the upper level for about 10 minutes or as long as it takes for it to become beautifully golden

Note I: *I have made this recipe only once using home-made sour cream and cannot guarantee the same result with a store-bought product. You may have to adjust the amount of flour.*

Note II: *If you use very sweet apples, reduce the amount of sugar*

Note III: *I served the tart with extra caramel sauce which isn't necessary at all!*