

APPLE CLAFOUTIS



PREP TIME

15 Minutes



BAKING TIME

40-45 Minutes



SERVES

6-8



Ingredients

- 4 cups (1 L) Ontario apples (Courtland, Spartan, Honey Crisp or Granny Smith), peeled, cored and cut into pieces
- 4 eggs
- 1/2 cup (125 mL) sugar
- 2 cups (500 mL) milk
- 1/2 cups (125 mL) all-purpose flour
- 2 tsp (10 mL) vanilla extract
- A pinch of salt
- Butter
- 2 tbsp (30 mL) granulated sugar

Steps to Make

- Preheat oven to 350 F
- Butter a 9-inch (23 cm) square or round baking pan.
- In a frying pan, melt butter over medium heat. Add apples and sauté until tender, about 7 to 8 minutes. Transfer apples to baking pan.
- In a large bowl, beat eggs, sugar and flour. Add milk, vanilla and salt; mix thoroughly.
- Pour the mixture over apples and bake in preheated oven for 40 to 45 minutes. Sprinkle with sugar and broil until golden brown. According to taste, serve warm or cold, with custard or ice cream.