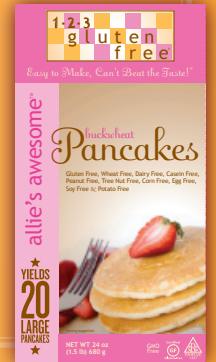


apple clafouti



1 cup 1-2-3 Gluten Free® Allie's Awesome
Buckwheat Pancake Mix
3 apples, peeled, cored and sliced
1 Tbsp. ground cinnamon mixed with
¼ cup granulated sugar

1 cup buttermilk
1 cup skim milk
3 large eggs
1 tsp. vanilla extract
Confectioner's sugar for sprinkling (optional)

- ① Preheat oven to 350° F. Generously spray with non-stick spray a gratin dish (9" x 5" x 2") or a 10" round deep pie dish.
- ② Lay the sliced apples in the pan. Sprinkle with cinnamon sugar mixture.
- ③ In mixer bowl with paddle attachment, mix together Pancake Mix, eggs, buttermilk, milk, and vanilla.
- ④ Pour the thin batter over the apples. Bake for about 30 minutes, or until the clafouti is nicely browned and a knife inserted comes out clean.
- ⑤ Sift confectioner's sugar over clafouti and serve warm or at room temperature.

