

CLAFOUTIS AUX POMMES

Ingredients:

For apple mixture:

3 cups tart apples, peeled, cored and sliced 1/4 inch thick
3 tablespoons butter
1/4 cup Calvados or apple brandy (optional)
1/8 teaspoon cinnamon
1/3 cup sugar

For batter:

1 1/4 cups milk
1/3 cup sugar
3 eggs
1 teaspoon vanilla
1/8 teaspoon salt
2/3 cup all-purpose flour
dash of nutmeg
Confectioner's sugar
Heavy Cream (optional)

1. Preheat oven to 350 degrees F.
2. Saute apples in large skillet in hot butter until very lightly browned. Add Calvados, cinnamon and 1/3 cup sugar to apples in skillet.
3. Place milk, 1/3 cup sugar, eggs, vanilla, salt and flour in blender. Blend on high 1 minute.
4. Spread apples in 8 cup buttered baking dish or 12 inch pie plate.
5. Pour batter over apples.
6. Bake 1 hour.
7. Serve warm or at room temperature sprinkled with confectioner's sugar and a dollop of cream. makes 8 servings.