

French Apple Clafouti

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The French-inspired clafouti, a blended custard-meets-pastry, will impress any guests you share it with.

Ingredients:

4 cups peeled, sliced apples
1 ½ cups whole milk
4 eggs
½ cup all-purpose flour, sifted
¼ cup sugar
1 ½ teaspoons vanilla

Directions:

- 1) Preheat oven to 350°F. Lightly grease a deep 10-inch pie plate.
- 2) Arrange the apples evenly over the bottom of the plate.
- 3) Combine milk and eggs in a blender until smooth. Add remaining ingredients and blend 5 seconds. Pour batter over apples. Bake 60 minutes, or until a toothpick inserted in the middle comes out dry. Serve warm.