

Apple Clafoutis

(Forth Vineyard)



Batter

Ingredients:

3 Eggs
1 cup Heavy Cream
6 tbsp Butter, melted
1 tsp Vanilla extract
 $\frac{2}{3}$ cup Flour
 $\frac{1}{2}$ cup Sugar
 $\frac{1}{2}$ tsp Salt

Method:

Preheat the oven to 400°.
Place all ingredients in a blender and blend until smooth.
Set aside.
Generously butter a 10" pie plate, then set in oven to heat.

Apples

Ingredients:

4 tbsp Butter
4 tart Apples, peeled, cored and sliced
 $\frac{1}{2}$ cup + 2 tsp Sugar
3 tbsp Brandy
Ground Cinnamon

Method:

Melt butter in a large skillet over medium-high heat.
Add apples, $\frac{1}{2}$ cup sugar and brandy; and cook until apples are glazed and heated through – about 5 minutes.
Remove pie plate from oven and immediately pour in half the batter.
With a slotted spoon, arrange warm apple slices over batter, reserving the juices.
Then pour the remaining batter over apples.

Sprinkle remaining 2 tsp of sugar and a little cinnamon over batter, and bake until clafoutis is golden and set in the middle – about 25-30 minutes.
Drizzle with warmed reserved apple juices.
Cut, plate and serve.