

CARMELISED APPLE CLAFOUTIS

Equipment

Chopping boards

Wooden spoon

Whisk

Ovenproof dish

sharp knives

frypan

fruit/vege peeler

Ingredients:

900 grams apples, peeled & sliced

$\frac{1}{2}$ cup brown sugar

$\frac{1}{3}$ cup plain flour

4 eggs, lightly beaten

$\frac{2}{3}$ cup cream

50 grams butter

$\frac{1}{2}$ cup caster sugar

$\frac{1}{3}$ cup SR flour

$\frac{2}{3}$ cup milk

80 grams butter (extra) melted

Method

1. Preheat oven to 180°C
2. Fry apples with butter until browned. Add brown sugar. Cook 5 more minutes.
3. Allow apples to cool. Place them in a greased ovenproof dish.
4. Whisk eggs, milk, cream and melted butter till combined. Fold in the caster sugar and sifted flours.
5. Bake in the oven for about 40 minutes.