CARAMELISED APPLE CLAFOUTIS

Equipment
Chopping boards
Wooden spoon
Whisk
Ovenproof dish
sharp knives
frypan
fruit/vege peeler

Ingredients:
900 grams apples, peeled & sliced
½ cup brown sugar
1/3 cup plain flour
4 eggs, lightly beaten
2/3 cup cream
50 grams butter
½ cup caster sugar
1/3 cup SR flour
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.