



Ontario Apple Clafoutis

Serves 6



Equipment:

- Cutting board
- Medium bowl
- Large bowl
- Whisk
- Serrated slicing knife
- 9-inch cast-iron skillet or pan

Ingredients:

- 1 cup (250 mL) whole milk
- 3 eggs
- ½ cup (125 mL) sugar
- 1 tsp (5 mL) vanilla
- 2 tbsp (30 mL) butter, melted
- 1 tsp (5 mL) cinnamon
- ½ cup (125 mL) all-purpose flour

Apple topping:

- 2 cups (500 mL) sliced Ontario apples*
- ½ tsp (2 mL) cinnamon
- 1 tbsp (15 mL) sugar

*This recipe is best prepared using 2-4 Gala, Crispin, Ambrosia or McIntosh apples.



Instructions:

Preheat oven to 325 F (160 C). In a large bowl, whisk together milk, eggs, sugar, vanilla and butter until the sugar is dissolved. Whisk in cinnamon and flour until smooth. Pour the batter into a greased 9-inch cast-iron skillet.

Apple topping: In a medium-sized bowl, toss apple slices in cinnamon and sugar. Place apple slices in a decorative circle pattern so that the apple slices are leaning on each other. Bake for 40 minutes or until puffed, golden and set in the middle. Let sit for 5 minutes and then serve immediately.

Don't forget to post a photo of your dessert with #ONAppleADay for a chance to win a gift basket!