



SECOND CHANCE FOODS

Apple Clafoutis



70 min

Cook & Prep Time



6-8

Servings



**Healthier
Choice**

Ingredients:

- 2 Lbs • Apples (about 4 large)
- 1 Tbs • Lemon juice
- 2 Tbs • Butter (unsalted)
- 2 Tbs • Light brown sugar
- 1/2 tsp • Cinnamon
- 3 • Eggs
- 1/2 tsp • Vanilla extract
- 1/3 cup • Sugar
- ~ • Pinch of Salt
- 2/3 cup • Flour (all-purpose, sifted)
- 1/2 cup • Yogurt
- 3/4 cup • Milk

Steps:

1. Preheat oven to 350 degrees, grease 9" baking dish or a pie pan.
2. Peel, core, and slice apples, about 16 per apple. Toss with lemon juice.
3. Melt butter in large skillet, do not burn or over brown. Add apples and cook about 4 min. or until they begin to look translucent. Add light brown sugar and cinnamon, continue to cook until the apples are soft and begin to caramelize, another 6-8 min. Remove from heat and transfer to baking dish.
4. Whisk the eggs and vanilla, adding sugar and salt until combined. Slowly add flour, beat in yogurt and milk until blended. Pour over apples.
5. Bake for 25 min. until puffed and brown on top.

*Kitchen
Notes*

Use those frozen apples!

If you've frozen sliced apples, you can skip to step 3 and cook them with the butter and cinnamon. Cooking will help release extra moisture and ensure your dough doesn't get too soggy while baking.

Cut here or add your own Kitchen Notes Below