

# Flaugnarde aux Pommes



Flaugnarde or flognarde is a baked French dessert with fruit and a thick flan-like batter hailing from the Limousin and Auvergne region in France. It is similar to a clafoutis, which is made with black cherries whereas a flaugnarde is made with apples, peaches, pears, plums, prunes etc. It can be served either warm or cold.

## Ingredients :

- 100g flour
- 100g sugar
- 1 table spoon oil
- 300ml milk
- 200ml liquid cream (or liquid crème fraîche)
- 5 eggs

- 6 apples
- 1 tsp vanilla extract
- Pinch of salt

## **Method :**

1. Pre-heat oven to 180°C
2. Peel and core the apples and slice into circles
3. Mix everything together in a bowl in the following order : flour, sugar, oil, milk, cream, salt
4. Beat eggs well and add to mixture
5. Butter a round oven dish and spread the apple slices around evenly
6. Pour the batter over the apples
7. Bake in oven for 45 minutes at 180°C