

# Flognarde

## Ingredients

- 6 Tbsp butter, divided
- 1/2 cup + 1 Tbsp sugar, divided
- 4 Golden apples
- 3 eggs
- pinch of salt
- 3/4 cup all purpose flour
- 2 cups milk
- 1 Tbsp Calvados, apple brandy or rum
- 1/2 tsp vanilla extract

## Directions

Preheat oven to 400°F.

Butter a 9" x 13" or equivalent baking dish with 1/2 Tbsp of butter. Sprinkle 1 Tbsp sugar on the bottom and sides. Set aside.

Peel, core and thinly slice the apples.

Heat 2 Tbsp butter on a saute pan over medium heat. Add the apple slices and lightly brown. Layer the apples at the bottom of the prepared baking dish.

Crack the eggs into a medium bowl and whisk them until combined. Add the remaining 1/2 cup of sugar and a pinch of salt and continue whisking until it becomes frothy. Gradually whisk in the flour, making sure you eliminate all lumps.

Warm the milk in the microwave or stove. Add the remaining 3 1/2 Tbsp of butter and mix until combined. Whisk in the milk mixture onto the flour mixture until combined. Add the apple brandy and vanilla and mix until smooth.

Pour mixture on top of the apples. Bake for 40 minutes. Let cool for 10 to 20 minutes before serving.