Caramelised apple clafoutisdients

Ingredients	Serves 6	Serves 60
Medium apples	6	60
Unsalted butter	50 g	500 g
Brown sugar - firmly packed	110 g	1.1 kg
Caster sugar	75 g	750 g
Plain flour	50 g	500 g
Eggs beaten lightly	4	40
Milk	160 ml	1.6 l
Cream	160 ml	1.6 l
Unsalted butter melted extra	80 g	800 g
Vanilla extract	1 tsp	8 tsp

Method

1. Preheat oven to moderately hot (200C)
2. Grease shallow ovenproof dish
3. Peel, core and halve apples, cut each half into four wedges.
4. Melt butter in large frying pan, cook appl, stirring for 5 minutes or until lightly browned. Add sugar, cook 5 minutes or until mixture thickens. Place in dish and let cool for 5 minutes.
5. Combine caster sugar and sifted flour into a medium bowl. Gradually whisk in remaining ingredients until smooth, pour over apple mixture.
6. Bake uncovered for 40 minutes.
7. Serve hot with whipped cream, dust with sifted icing sugar if desired.