

# German Apple Oven Puff



PREPARATION TIME  
15 minutes



COOKING TIME  
20 minutes



PERFECT PARTNER  
vanilla ice cream



This dessert is excellent when made with fresh apples. But when apples are out of season and more expensive, use 1 cup of dried apple slices. Soak them for 30 minutes in warm apple juice and drain.

## SHOPPING LIST

- apples

## ON HAND

- milk • flour • sugar • salt
- vanilla extract • butter
- cinnamon • eggs
- brown sugar

## INGREDIENTS

- 6 eggs
- 1 1/2 cups milk
- 1 cup all-purpose flour
- 3 tablespoons sugar
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt
- 1/4 teaspoon cinnamon
- 8 tablespoons (1 stick) butter
- 2 apples, peeled, thinly sliced
- 2 tablespoons brown sugar

SERVES **6**

## COOKIN' *Express*

- To keep the cut apples from turning brown, place them in a bowl filled with 1 quart cold water mixed with 3 tablespoons freshly squeezed lemon juice until ready to use.

### Make Ahead

You can prepare this recipe through step 3 up to 2 hours ahead. Do not refrigerate.

### ♦ VARIATION

*For a summer dessert, use peeled and sliced peaches instead of apples.*

**1** Preheat oven to 425°F. Combine eggs, milk, flour, sugar, vanilla, salt and cinnamon in a large bowl. Beat with an electric mixer set at medium speed until smooth.



**2** Place butter in a deep pie plate. Heat butter in oven until melted; remove. Layer apples on butter. Return dish to oven. Cook until butter sizzles, about 5 minutes.

**3** Remove dish from oven. Pour batter over apples. Sprinkle with brown sugar.



**4** Bake until puffed and golden brown, about 20 minutes. Serve immediately.