
Flognarde aux Pommes (Limousin Apple Custard Cake)

Serves: 6

Prep time: 15 min | Cook time: 35–40 min

Ingredients

- 3 medium apples (or pears), peeled, cored, and sliced
- 3 large eggs
- 90 g ($\frac{3}{4}$ cup) flour
- 100 g ($\frac{1}{2}$ cup) sugar
- 250 ml (1 cup) whole milk
- 125 ml ($\frac{1}{2}$ cup) heavy cream
- 1 tsp vanilla extract
- Pinch of salt
- 1–2 tbsp unsalted butter (for the pan)
- Optional: powdered sugar for dusting

Instructions

1. Preheat the oven
 - Set oven to 180 °C (350 °F). Butter a ceramic baking dish (about 9 in / 23 cm).
2. Prepare the apples
 - Slice thinly and arrange them evenly in the buttered dish.
3. Make the batter
 - In a bowl, whisk the eggs and sugar until pale and slightly foamy.
 - Add the flour and salt, whisk until smooth.
 - Gradually add the milk, cream, and vanilla, whisking to form a thin, crêpe-like batter.

4. Assemble

- Pour the batter over the apples, making sure they are evenly covered.

5. Bake

- Place in the oven and bake 35–40 minutes, until puffed, golden, and just set in the center.

6. Serve

- Let it cool slightly — it will deflate as it cools (this is normal!).
- Dust with powdered sugar if desired and serve warm or at room temperature.