



Dorie Greenspan's Custardy Apple Squares

A baked apple dessert resembling a flan type clafoutis

3 medium juicy sweet apples (Gala or Fuji), peeled
1/2 cup all-purpose flour
1 teaspoon baking powder
2 large eggs, room temperature
1/3 cup granulated sugar
Pinch fine sea salt
2 teaspoons vanilla extract
6 Tablespoons whole milk, at room temperature
2 Tablespoons unsalted butter, melted; cooled
Confectioners' sugar for dusting (optional)

Before Starting: Heat the oven to 400° F. Grease an 8-inch square baking pan and line the bottom with parchment paper.

Prepare the Apples: Peel the apples. If you have a mandoline, slice the apples thinly, turning when you reach the core. (The slices should be thin but not transparent.) If you

don't have a mandoline, simply core and slice as thinly as you manage. (Don't worry about the slices being impossibly precise or thin.)

Combine Dry Ingredients: In a small bowl, stir together flour and baking powder.

Form a Smooth Batter: In mixing bowl, whisk eggs, sugar, and salt for about 2 minutes, sugar dissolves, and eggs are pale. Whisk in vanilla extract; then add milk and the melted, cooled butter. Add the flour mixture into the bowl; use the whisk to form a smooth batter.

Add Sliced Apples: Add apples to the bowl; switch to a flexible spatula; gently fold in apples, turn the mixture until each thin slice is coated in batter. Scrape mixture into the pan, smoothing the top as evenly as you can. It will be bumpy.

Bake Dessert: Bake on middle rack in 400-degree F oven for about 40 to 50 minutes or until golden brown and puffed. Make sure the middle of the cake has risen and a knife inserted into the center comes out clean. Transfer to a rack; allow to cool for at least 15 minutes.

Cut into Squares: Carefully cut into 9 equal squares in the pan or unmold the slab onto a rack; flip it onto a plate so it is right side up and then cut it into 9 squares. Dust with confectioners' sugar before serving.

How to Change It:

Add a couple of tablespoons of dark rum or Calvados.

Add a drop of almond extract

Grate orange or lemon zest over sugar; rub ingredients until fragrant

Change the fruit – use pears or a combination of apples and pears

Add apple pie spice

Brush the top with melted jelly

Recipe from: “*Baking Chez Moi*” by Dorie Greenspan, 2014

or on the Internet see:

<https://food52.com/recipes/33028-dorie-greenspan-s-custardy-apple-squares>

About the Recipe: The recipe lightly adapted from Dorie Greenspan's Baking “*Chez Moi*” cookbook. It has the consistency of a clafoutis, which is a flan-type treat with a crepe batter that is baked, served warm, and dusted with powdered sugar. This simple dessert is perfectly flavored for autumn with juicy apples, but you could use pears or a fruit combination. It's super easy to make and has a magical French touch.