

## **The Artist's Inn Apple and Cranberry Clafouti**

(When we stayed, Jan made this with fresh peaches- delicious! Jacquelynne)

2 tablespoons butter  
4 apples, peeled, cored and sliced  
2 handfuls of cranberries  
1/2 cup chopped nuts (any kind)  
3/4 cup sugar  
2 teaspoons lemon juice

1 cup flour  
4 tablespoons sugar  
1/2 cup milk  
2 eggs  
2 teaspoons baking powder  
1/2 teaspoon salt  
1 teaspoon cinnamon  
1 teaspoon vanilla  
1/2 teaspoon nutmeg

Preheat oven to 350. In a glass 9 x 13 dish, place the butter. Put it in the oven to melt while you prepare the apples. Then place the apples, cranberries, and nuts in the glass baking dish. Sprinkle with sugar and lemon juice.

Mix the rest of the ingredients together until just moistened. Carefully spoon the mixture over the fruit. Place it in the oven and bake for about 30 minutes or until the top is golden. Serve warm with ice cream, whipped cream or a little maple syrup drizzled over the top. Serves about 10. Half the recipe will serve 6.

Enjoy!

The Artist's Inn and Gallery

[www.artistinn.com](http://www.artistinn.com)

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