

## Judy's Oven Apple Pancake

$\frac{1}{4}$  cup butter or hard margarine

$\frac{1}{3}$  cup brown sugar

Ground cinnamon - light sprinkle

2 apples peeled, cored and sliced into  $\frac{1}{4}$  inch slices (6mm) thick

3 large eggs

$\frac{3}{4}$  cup of milk

$\frac{1}{2}$  tsp salt

$\frac{3}{4}$  all purpose flour

Melt butter in 9 inch (22cm) pie plate in  $425^{\circ}\text{F}$  ( $220^{\circ}\text{C}$ ) oven.

Stir brown sugar into melted butter. Sprinkle with cinnamon.

Overlap apples in single layer. Cook in oven for 10 mins.

Whilst the apple mix is cooking, beat eggs with a spoon in a bowl. Add milk, salt and flour. Stir to moisten. Don't try to smooth out small lumps. Remove the apples from the oven at the end of the 10mins and immediately pour the batter over the apple mixture. Return to the oven and bake for 20 - 25 mins. Cut into wedges. Serves 4 to 6.

Dust with icing sugar before serving with maple syrup.

Then enjoy !!