

POMMES AU PAIN

FOR 15 SERVES

6 LARGE APPLES PEELED AND THICKLY SLICED

8 LG EGGS

600ML CREAM

600ML MILK

FRESHLY GRATED NUTMEG

3/4 CUP SUGAR

VANILLA

8 CROISSANTS, BRIOCHE, OR STALE WHITE BREAD

METHOD

GREASE BAKING DISH WELL... ADD SLICED APPLES, CHOP CROISSANT ROUGHLY OR BREAD AND PLACE OVER APPLES. MIX TOGETHER EGGS, MILK, CREAM, VANILLA, NUTMEG AND SUGAR, POR OVER APPLES AND BREAD. SPRINKLEWITH EXTRA SUGAR, LET SIT FOR 30 MINUTES. PUT IN 160dg OVEN AND BAKE FOR 1H OR UNTIL SET.