



Marithé's delicious recipes

Saturday tea-time apples **NO EGGS, WHEAT FLOUR, PEANUTS OR FLAVOURING**

INGREDIENTS

- 600 g apples,
- 60 g cornflour,
- 100 g caster sugar,
- 45 ml sunflower oil,
- 60 ml coconut milk,
- 1 sachet of baking powder.

For the gratin cream :

- Juice of 1 orange,
- 1 egg,
- 75 g sugar.

INSTRUCTIONS

- Mix all the ingredients, finishing with the cornflour.
- Oil a sandwich tin (or use greaseproof paper) and put in the mixture.
- Add the apples cut into quarters, pressing them slightly into the mixture.
Put in the oven (mark 5 or 190° C).
- After 20 min pour the gratin cream over (ask an adult to help you so you don't get burnt).
- Continue cooking for another 15 min.

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