



**Nova Scotia
Apples**
Pick An Original



Apple Blossom Festival Flan
1987 Winner- Carriage Oak Inn, Nancy Crawford

- 1/2 cup butter
- 1/4 cup brown sugar
- 1 cup flour
- 1/4 cup rolled oats
- 1 can sweetened condensed milk
- 2 cups sour cream
- 2 eggs
- 1/2 cup sweet/hard apple cider
- 1 tsp. vanilla
- 2 large apples
- 2 tbsp. butter
- 1 tbsp. water
- 1 tsp. cornstarch
- 1/2 cup. crab apple jelly
- 1 cup heavy cream

Cream butter and brown sugar, stir in flour, oats and nuts. Press into two eight and one half inch flan pans (or pie plates). Bake in a 350° oven for 15 minutes. Cool slightly.

Combine milk, sour cream, cider, eggs and vanilla. Pour into crust and bake 30 minutes or until center is set. Chill.

Saute apples in butter until tender. Arrange in a design on top of flan. Combine water, cornstarch and jelly and cook until slightly thickened. Pour over apples and chill.

Whip the heavy cream and pipe a design around the edge of the flan. Sprinkle with very finely chopped nuts if desired.

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