

Apple Potato Gratin

Recipe created by Rachel Powell of Elizabethtown, PA





Ingredients

- 1 Tbsp butter (for buttering dish)
- 2 Yukon Gold potatoes (about ¾ lbs), peeled
- 2 large tart Pennsylvania apples (about ¾ pound) peeled, halved and cored
- Salt & freshly ground black pepper (to taste)
- 1 c heavy cream
- 8 oz grated sharp cheddar cheese

Directions

Preheat the oven to 350°F and grease a 9 by 12-inch baking dish with butter. Thinly slice the potatoes and apples using a mandoline and arrange them in a layer, overlapping the edges slightly like shingles. Sprinkle the apples and potatoes with salt, freshly ground pepper and a third of the cheese before repeating this process with your remaining apple and potato slices. Depending on how thinly sliced your apples and potatoes are you should end up with approximately three layers, with a third of the cheese between each layer. *Continued on reverse.*

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Reserve the last third of your cheese for later. Carefully pour the cream over the apples and potatoes. It should come up to the bottom of the top layer of apples and potatoes; add more if this is not enough. Cover the pan with aluminum foil and bake at 350°F for 45 minutes. Remove from the oven, remove aluminum foil and sprinkle the remaining cheese on top of the gratin. Return to the oven for an additional 15 minutes. The gratin is done when the apples and potatoes are tender and the top is golden brown.

How did it turn out?

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