

Cherry Clafoutis (dessert)

Clafoutis is a French custard tart

Prep: 10 mins. Cook: 40 mins. Serves 8

Ingredients

1-1/2 c. fresh sweet cherries, pitted
3 large eggs, room temperature
1/2 c. all-purpose flour
1/2 c. sugar
1 c. half and half, can also use whole milk
1 tsp. vanilla extract
1/8 tsp. almond extract
1/4 tsp. salt
butter, for greasing pan
powdered sugar for dusting



Instructions

1. Preheat oven to 350 degrees F.

Generously grease the bottom of a 9-inch pie plate with butter.

Arrange the pitted cherries evenly around the bottom of the dish.

2. In a medium bowl, add eggs and sugar.

Whisk until smooth and frothy.

Add in flour, salt, milk, vanilla and almond extracts.

Whisk until smooth.

Pour batter over the cherries.

3. Bake for about 35-40 minutes, until custard is set and a toothpick comes out clean.

*Allow it to cool for at least 15 minutes before serving.

4. Dust with powdered sugar before serving.

Clafoutis is delicious served warm, room temperature and even cold.