

Clafoutis aux Fruits

A classic French batter dessert with embedded fruit, often cherries but you can use many alternatives such as apricots, apples, blackberries ...

Planning

serves:	4-6
prep time:	20 mins
cooking time:	30 mins

Ingredients

500g black cherries (or ...)
100ml milk
150ml whipping cream
2 drops vanilla essence
4 eggs
120g caster sugar
20g plain flour
a pinch salt
butter for greasing
sugar to sprinkle

Method

Preheat your oven to 200°C/Gas 6.

Place the eggs and sugar in a mixing bowl [crack the eggs first, of course :D] and whisk until creamy. Add the flour and salt and whisk until smooth. Now add the milk and cream with two drops of vanilla essence, beating to mix well.

Butter a flan dish (about 25cm/10in) and sprinkle with caster sugar. Add your fruit, distributing reasonably evenly, before pouring the batter over and around the fruit.

Cook in the preheated oven for 25 minutes, until set and lightly golden on top. Remove and allow to cool down to warm before sprinkling over some caster sugar and serving.