

A Clafouti Recipe From
DAD'S COOKBOOK



Rating:

Black Cherry Clafouti

From "Incredible Cuisine with Cheff Jean-Pierre Brehier," Time Life Books, 1998

Sweet, black cherries are the traditional fruit for this archetypal dessert from Provence.

1 cup all-purpose flour
½ cup sugar
pinch salt
4 large eggs
1 cup milk
1 cup heavy cream
1 Tbsp pure vanilla extract
nonstick cooking spray
3 cup sweet black cherries, pitted
confectioners sugar

Preheat oven to 350° F. In a blender, combine flour, sugar, salt, eggs, milk, cream and vanilla. Blend thoroughly. Spray bottom of a 9-inch glass or ceramic baking dish with nonstick cooking spray. Drain cherries well, then spread cherries evenly on bottom of baking dish. Gently pour batter over fruit.

Place dish on center rack of oven and bake for 30 minutes, until puffy and golden brown. Remove clafouti, dust with sugar, and serve warm or chilled.

Yield: 10 servings

Preparation time: 10 minutes

Cooking time: 50 minutes

