

*A Clafouti Recipe From*  
**DAD'S COOKBOOK**



Rating:

## Fresh Pear Clafouti

"Farm Fresh to You" Web Site

The easiest pear dessert I know how to make, besides eating them straight from the tree. Not heavy and not fattening, but very smooth and flavorful.

*non-stick spray and bench flour*  
*2 cup peeled, cubed pears*  
*¾ cup all-purpose flour*  
*¼ tsp salt*  
*⅛ tsp fresh-ground nutmeg*  
*2 cup 1% milk*  
*½ cup sugar*  
*½ tsp vanilla extract*  
*3 large eggs, lightly beaten*  
*2 tsp powdered sugar*

Preheat oven to 375° F. Coat a 10-inch, deep dish pie plate (or ceramic soufflé dish) with non-stick spray and dust with flour. Arrange pear cubes on bottom of plate; set aside.

Combine flour, salt and nutmeg in a medium mixing bowl. Gradually add 1 cup milk while blending with a whisk. Add second cup milk, then sugar, vanilla and eggs; whisk until smooth. Pour batter over pear cubes. Bake for 35 minutes, or until custard is set. Let cool for five minutes, dust with powdered sugar and serve.

Yield: Six servings

Preparation time: 15 minutes

Cooking time: 35 minutes

