

CHERRY CLAFOUTIS

Cooking time: 25-35 minutes

Ingredients

3 eggs

1/2 c sugar

1/2 c butter, melted

1 c flour

1 c milk

1/2 tsp vanilla (or almond) extract

2 tbsp rum (optional — we didn't use it)

2 c fresh cherries, pitted



Cooking Instructions

Pre-heat the oven to 400 F. Beat the sugar and the eggs with a wire whisk until they turn lighter in color. Gradually add the butter, beating to incorporate. Add the flour all at once and whisk until the batter is a homogeneous mixture. Next slowly pour in the milk a little at a time. Add the vanilla, and the rum if you are using it, mixing well. The batter should be very smooth and shiny.

Place the fruit in a buttered glass or earthenware baking dish, cake pan (9 inches in diameter) or skillet that can go in the oven. Pour the batter over the fruit. Bake in the pre-heated oven, approximately 25-35 minutes, until slightly browned and almost completely set in the middle. Let sit at least 15 minutes before turning out onto a plate and serving (or serve out of the baking pan). Serve warm or at room temperature.