

## Cherry Clafoutis

Serves 4

- 65 g all-purpose flour
- ¼ tsp salt
- 2 large eggs
- 25 g white sugar
- 180 ml milk
- 15 g melted butter
- ½ tsp pure vanilla extract

### Cherries:

- 350 g fresh sweet cherries, pitted (canned cherries also OK)
- 13 g unsalted butter
- 15 g granulated white sugar



1. Preheat the oven to **220°C**. Wash the cherries, remove the stems and pits.
2. In a food processor or blender (or by hand with a wire whisk) place the **flour**, **salt**, **eggs**, **sugar**, **milk**, **butter**, and **vanilla** extract. Process for **about 60 seconds**, scraping down the sides of the bowl as needed. Once the batter is completely smooth, let it rest while you prepare the fruit.
3. In a 23 cm heavy ovenproof skillet (preferably non-stick), melt the **butter** over medium heat making sure the melted butter coats the bottom and sides of the pan. When the butter is bubbling, add the pitted **cherries**, and cook until the cherries have softened a bit and are coated with butter (**about 2 minutes**).
4. Then sprinkle the **cherries** with the **sugar** and cook until the sugar has dissolved and turns into a syrup (**1 - 2 minutes**).
5. Pour the batter over the cherries and bake for **about 18-20 minutes** or until the clafoutis is puffed, set, and golden brown around the edges. Do not open the oven door until the end of the baking time or it may collapse.
6. Serve immediately with a dusting of **powdered sugar** and **yogurt** or softly **whipped cream**.