



Cherry Clafoutis

A delicious summer tradition from the South of France

INGREDIENTS

1 tbsp. unsalted butter, softened
1 ¼ cups milk
7 tbsp. sugar
1 tbsp. kirsch or brandy
1 tbsp. vanilla extract
6 eggs
Kosher salt, to taste
¾ cup flour
3 cups (1 lb) pitted black cherries
Powdered Sugar

INSTRUCTIONS

Heat oven to 425°. Grease a 9" cast-iron skillet or pie pan with butter; set aside. Combine milk, sugar, kirsch or brandy, vanilla, eggs, and salt in a blender. Blend for a few seconds to mix ingredients, then add flour and blend until smooth, about 1 minute.

Place cherries into buttered skillet or pie pan, and pour blended mixture evenly over top. Bake until a skewer inserted into batter comes out clean and a golden brown crust has formed on top and bottom of Clafoutis, about 30-45 minutes. Dust with powdered sugar before serving. Great for dessert and breakfast the next morning!