

Peach Clafoutis

Pronounced *kla-foo-tee*, this simple and humble French dessert is more often seen made with cherries, but around here we like to use peaches. Obviously. Perfect for dessert - or even breakfast - the clafoutis batter can be prepared in advance and baked before serving, as it is best when eaten fresh from the oven. If using a different baking dish than an iron skillet, just watch it carefully as it may take a little less time in the oven.

Ingredients

- 3 peaches, washed, pitted and sliced into wedges
- 1 cup sour cream
- 1 cup whole milk
- 5 large eggs
- 1 ½ teaspoons vanilla extract
- ½ cup all-purpose flour
- ½ cup sugar, divided
- 2 T butter
- pinch of salt

Preheat the oven to 350. Butter a 12-inch cast iron skillet, dust with 1 T of granulated sugar and set aside.

In a blender, add all remaining ingredients except peaches and blend until combined, scraping down the sides of the blender if needed.

Pour half of the batter into the prepared skillet. Arrange the sliced peaches in the pan and add remaining batter, pouring around the peaches so they are still exposed on the top of the batter.

Place in the center of the oven and bake until puffed and golden brown, about 60-70 minutes.

