

CHERRY CLAFOUTIS



TIME TO PREPARE

20 Minutes



BAKING TIME

35 – 45 Min



SERVES

6



Ingredients

- 2 cups fresh sweet cherries, pitted
- 2 tbsp blanched, slivered almonds
- 3 large eggs
- 1/4 to 1/2 cup granulated sugar
- 1 tbsp brown sugar
- 1/8 tsp salt
- 1/2 cup all-purpose flour
- 1 cup milk
- 3/4 tsp [Neilson-Massey almond extract](#) (or can substitute 2 tsp amaretto)
- 1 1/2 tsp [Neilson-Massey vanilla extract](#)
- Icing sugar for dusting

Steps to Make

1. Preheat oven to 350 F. Butter and lightly flour a [9 x 9-inch baking dish](#) (round or square).
2. Scatter the cherries and almonds over the bottom of the dish.
3. Batter: In a bowl, whisk together, eggs, granulated sugar, brown sugar and salt. Add in the flour and whisk well until mixture is completely smooth. Whisk in the milk, almond and vanilla extract.
4. Pour the batter into the baking dish over the cherries and almonds.
5. Bake in preheated oven for 35 to 45 minutes or until lightly browned and tested comes out clean when inserted into the centre of the clafoutis. Check halfway through the baking and if the top is getting browned, cover it lightly with foil.
6. Remove from the oven to a cooling rack. It will probably wiggle a little still, but it will set while cooling. It will also have puffed up while baking but will deflate while cooling. Once cool, dust with icing sugar using a fine mesh strainer. Enjoy!