



*This dessert originated in the rural farming region of Limousin, France and is a baked French dessert of fruit arranged in a buttered dish. I find it is a great way to use fruit that is not quite fresh anymore. You can use any kind of fruit on hand, including stone fruits. It takes somewhat like a very rich pancake. It is not very sweet and the fruits add a fresh burst of flavor.*

## **Cherry Clafouti**

### *Ingredients*

1 cup milk  
1/4 cup 35% cream  
2/3 cup sugar  
3 eggs  
1 tablespoon vanilla  
1/8 teaspoon salt  
1/2 cup flour  
2 cups cherries, cut in half  
1/4 cup confectioner's sugar

### *Instructions*

Preheat the oven to 350°F and butter a 10" round baking flan. In a mixer, combine the eggs and 1/3 cup of the sugar and beat. Combine the milk, cream and the vanilla and add to the egg mixture, blending thoroughly. Add the flour and blend.

Pour the batter into the prepared baking dish and bake for 10 minutes to allow the edges to bake. Remove from the heat temporarily and add the sliced cherries. Sprinkle the top with the remaining sugar.

Return to the oven and bake for an additional 60 minutes. The clafouti will puff up and brown. Remove from the heat and sprinkle with the confectioner's sugar.

Serve warm. Serves 6 to 8.

Note: If using stone fruits, cut into small cubes. Berries can be added whole.