

CHERRY CLAFOUTIS

Clafoutis are a tradition French dessert: a flan like base peppered with cherries and served dusted with powdered sugar, or with a little crème fraîche. For my version, I used lots of eggs, a bit of lemon zest, and I made crème fraîche from scratch to serve with it. This dessert is meant to be served warm or at room temperature, which is how we enjoyed it the first night. But, I found that I really loved it really cold, straight from the refrigerator. It's wonderful with a dollop of tart crème fraîche and a hot cup of coffee for breakfast.

Ingredients.

1 pound pitted Lambert or Bing cherries
3/4 cup whole milk
1/2 cup heavy cream
4 large eggs
2 teaspoons pure vanilla extract
1/4 teaspoon fine salt
1/2 cup all purpose flour
1/2 cup granulated sugar, plus one tablespoon for the pie dish
1 tablespoon butter, for greasing
zest from 1/2 a lemon (about 3/4 tsp)
crème fraîche or powdered sugar, for serving

Directions.

Preheat the oven to 375°F.

Whip the eggs and sugar together in a stand mixer on medium-high speed (using the whisk attachment) until it's a light, fluffy, and well combined. On low speed add in the vanilla, milk, cream, lemon zest, flour and salt.

Butter a 9" pie dish. Add about a tablespoon of sugar to the dish and roll it around to coat. Discard the excess sugar. Fill the bottom of the pie dish with your cherries. Slowly pour your batter over the cherries.

Bake in the oven, on the middle rack, until the flan/custard has set and the top is lightly golden, about 50 minutes. You'll know the custard has set when you insert small knife into the center of the clafoutis and it comes out clean.

Remove your clafoutis from the oven, allow it rest for ten minutes or so before serving. You can serve it dusted with powdered sugar, or with a dollop of crème fraîche or whipped cream.

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