

CHERRY CLAFOUTIS

INGREDIENTS

3½–4 c cherries, pitted

4 eggs

½ c sugar

⅔ c milk

⅔ c cream

1 tsp vanilla

⅔ c flour

1 tbsp butter

powdered sugar

PREHEAT

Preheat oven to 350°.

DIRECTIONS

Wash and pit cherries.

Grease shallow baking dish with butter and sprinkle with flour.

Add single layer of cherries.

In bowl whisk together eggs, sugar, and vanilla.

Add flour until smooth.

Pour in milk and cream, whisk well.

Pour over cherries.

Bake 30–45 minutes.