

## Cherry Clafoutis

### Ingredients

3 Large eggs  
1 TBS butter at room temperature  
1/2 cup sugar  
1.2 cup plus 2 TBS all-purpose flour  
1 ¼ cup milk  
1 tsp vanilla extract  
1 ½ pounds pitted, sweet, cherries  
Powdered sugar

### Utensils

measuring cup  
measuring spoons  
2 large mixing bowls  
electric mixer  
wooden spoon  
whisk  
sifter  
Dutch oven or  
oven proof baking dish

Preheat oven to 350°. Grease the Dutch oven or baking dish with the butter. Do not use a pie pan. If using frozen cherries, thaw them, then spread them in the bottom of the baking dish. Mix the flour and sugar in one of the mixing bowls and make a well in the middle. In the other bowl whisk the eggs and add the milk and vanilla extract. Slowly pour the liquid into the dry ingredients, beating constantly with the whisk until all the liquid has been added and the batter is smooth with no lumps. Pour the batter over the cherries. Bake for 40 minutes or until the batter is firm to the touch and golden on top. Remove from the oven and sift the powdered sugar on top. Serve warm.