



# Clafoutis

Serves 8

- 1 stick butter
- 1 cup milk
- 5 tablespoons sugar
- ¼ teaspoon salt
- 1 cup all purpose flour
- 1 ½ teaspoon vanilla
- 4 eggs
- 1 can pitted dark cherries

Bring butter, milk, sugar & salt to boil over medium heat. Add flour all at once. Stir until mixture looks like mashed potatoes. Remove from heat and add vanilla. Add eggs one at a time, beating well after each addition. (Mixture will curdle, but smoothes as it is blended.)

Beat until smooth and pasty. Butter a 10-inch fluted quiche dish and coat it lightly with granulated sugar. Turn batter into the dish and smooth with the back of a spoon. Press cherries gently into the batter. Bake at 375 for 35 minutes, or until puffed and golden.

Edges will brown more quickly. Cool on wire rack (clafoutis will sink slightly in the middle). Dust liberally with confectioner's sugar. Cut into wedges.

Serve with or without warm syrup.