

# CHERRY CLAFOUTIS

## Ingredients

- 1 1/2 cups fresh sweet cherries, pitted or canned cherries, drained (about 1 can)
- 3 large eggs, room temperature
- 1/2 cup flour
- 1/2 cup granulated sugar, plus 2 Tbsp for topping
- 1 cup whole milk or half-and-half
- 1 1/2 tsp vanilla extract
- 1/2 tsp almond extract
- 1/4 tsp salt
- Powdered sugar, for dusting on top

## Directions

1. Preheat oven to 350 degrees. Generously butter the bottom of a 9- or 10-inch round or oval baking dish, such as a pie dish.
2. Arrange cherries evenly around on bottom of dish.
3. In a blender, add all remaining ingredients: eggs, sugar, milk, flour, vanilla, almond extract, and salt. Blend until smooth.
4. Pour the batter over the cherries and sprinkle with the 2 tablespoons of sugar.
5. Bake just until custard is set, about 35-45 minutes.
6. Clafoutis is delicious served warm, room temperature, or cold.