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## cherry clafoutis

from Elle A Cooking @ Home

prep time: 15 min  
cook time: 30 min  
ready in: 1 hr

servings: 6-8

### ingredients:

- 1 pound cherries, pitted or un-pitted
- 2/3 cup milk
- 1/4 cup heavy cream
- 1/2 cup sugar, divided
- 1 cup (100 grams) almond flour
- 1/3 cup (50 grams) all-purpose flour
- 3 large eggs
- 1 teaspoon baking powder
- pinch of salt
- pinch of vanilla powder or 1/2 vanilla bean
- butter and sugar, for coating the mold(s)
- powdered sugar, for dusting

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### directions:

Preheat the oven to 340 °F.

Butter the baking dish. Dust with sugar, tapping out any excess, and place on a baking sheet for easier transportation to and from the oven. Set aside.

In a saucepan, warm up the milk, cream and 1/4 cup of sugar over medium-low heat just until the sugar melts and milk begins to simmer. (A bit of sugar helps prevent the milk mixture from burning on the bottom of the saucepan.)

Meanwhile, in a large mixing bowl, whisk together the flours, salt, vanilla powder and remaining 1/4 cup of sugar. Create a well in the middle. Beat the eggs in a smaller mixing bowl and pour into the well. Gently whisk, starting at the center of the well and working your way out to the edges of the bowl to prevent any lumps in the batter. Set aside.

Sprinkle the baking powder over the warm milk mixture and whisk to combine. (You can use the same whisk you used for mixing the batter.)

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Slowly pour the frothy milk mixture over the batter and gently whisk in a stirring motion to combine. Make sure the whisk reaches the sides and bottom of the bowl to incorporate all the batter.

Pour the custard batter into the prepared baking dish and arrange cherries on top. Bake until the custard sets and top turns golden brown, about 25-30 minutes for shallow, individual ramekins and 35-40 minutes for a whole tart pan. Let cool slightly and dust with powdered sugar using a metal strainer or fine-mesh sieve. Enjoy warm or at room temperature.

### notes:

You can use shallow, individual ramekins, ceramic tart pans, or removable-bottom tart pans to make clafoutis. I used a removable-bottom tart pan with an extra layer of foil protection wrapped around the outside since the batter is quite liquid-y and might leak through during baking. Let it cool to room temperature and with a little finesse, you can release the clafoutis from the tart ring for a beautiful presentation and slice individually. (I saved a little bit of the batter to make just one individual clafoutis for pictures =P)

If you don't have vanilla powder, you can use 1/2 vanilla bean. Split the bean in half, length-wise and scrape out the pulp using a paring knife. Place the vanilla bean and its pulp in the saucepan with the milk mixture and continue as directed. Discard the vanilla bean before adding in the baking powder.