

Cherry Clafoutis

(Serves 8)

Dessert

Ingredients:

- 1¼ pounds cherries black
- 3 tablespoons butter (3 to 4 tablespoons)
- ¼ cup cognac
- 1/8 teaspoon cinnamon
- ¼ cup granulated sugar

Batter:

- 3 eggs
- 1 cup milk
- 1/3 cup granulated sugar
- 1/8 teaspoon salt
- 1 tablespoon vanilla
- 2/3 cup white flour, sifted



Preparation:

1. Sauté the cherries in the butter for a few minutes. Remove from heat, add the cognac, cinnamon and sugar, stir, and let sit for 1/2 hour. Strain the liquid into a measuring cup, then add milk to make 1 1/4 cup. Heat the oven to 350°F.
2. In a blender, food processor, mixer or bowl, mix the milk and the remaining ingredients to make a batter.
3. Lightly butter a glass or ceramic baking dish and heat in the oven for a few minutes until hot. Pour in 1/8 to 1/4-inch of batter until set. Add the cherries and cover with the remaining batter.
4. Bake until a clean knife stuck into the center comes out clean or about ½ hour.