Cherry Clafoutis

You can use different fruits in the clafoutis, but I make it when cherries are in season. Cherries are the main attraction in this simple dessert. You could substitute vanilla paste or extract. Kirsch is a colorless German brandy made from Morello cherries; it adds depth to the clafoutis.

I like this dish because it is not overly sweet or rich. I like it warm the first day, but it is fine in the fridge for several days. Whipped cream really elevates this dish.

Ingredients:

Served 6
I used a 9-inch round baking pan.

¾ cup (185ml) heavy whipping cream
½ cup 125ml) milk
1 vanilla pod
3 eggs
¼ cup (60g) sugar
⅔ cup (85g) all-purpose flour
1 TBS. Kirsch
1 lb (460g) black cherries
Butter to grease the pie pan
confectioners' sugar to sprinkle over the clafoutis

Directions:

Pit the cherries. Preheat the oven to 350°F. Generously butter the baking pan. Put the cream in a small saucepan. Split the vanilla bean, scrape out the seeds with a knife or spoon, and add them to the cream. Gently heat the cream for a few minutes. Remove from the heat, then add the milk. Cool. Remove the vanilla pod.
Meanwhile, whisk the eggs with the sugar, then whisk in the flour and Kirsch. Add the cherries to the buttered pan, then pour the batter over the cherries.
Bake in the middle of the oven for 35 to 45 minutes, until a toothpick inserted in the center comes out clean. Dust the cake with confectioners' sugar through a sieve.

Guten Appetit!
Recipe from a *Little Taste of France*
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