



Cherry Clafouti

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 1/4 cups milk - 2/3 cups sugar - 3 eggs - 1 tbsp vanilla extract - 1/8 tbsp almond extract - Pinch of salt - 1/2 cup flour - 2 cups cherries, pitted - Powdered sugar

Instructions

1. Preheat oven to 350 2. Using blender or handheld mixer blend milk, 1/2 the sugar, eggs, vanilla, almond, salt, and flour. 3. Pour a 1/4 inch layer of batter into buttered baking dish and bake until semi-firm but not set. 4. Remove from oven and spread cherries and remaining sugar over batter. 5. Pour remaining batter over cherries and bake for 1 hour. 6. Sprinkle with powdered sugar.