



Cherry Almond Clafoutis

From David Tanis: "A Platter of Figs and Other Recipes"

"Clafoutis follows the model of every simple European housewife's dessert: Make a batter, pour it over some fruit, bake. Cherries are the best, I think. A little kirsch accentuates the flavor of the cherries."

Our Market Educator made it this week with market cherries and what she had at home. When she didn't have almond extract, she used vanilla extract, and when she didn't have almonds and kirsch, she used chopped walnuts and nocino (walnut liquor). It turned out great!

Ingredients that can be found at Market:

- 1 tablespoon butter
- 2 pounds cherries, pitted
- ½ cup blanched whole almonds
- 6 large eggs

All Other Ingredients:

- 2 cups packed brown sugar
- 2 tablespoons all-purpose flour
- 1½ cups whole milk
- ½ teaspoon organic almond extract
- Flour for dusting the pan
- Splash of kirsch
- Powdered sugar

Method

- Preheat the oven to 375°F.
- Butter and flour a 10- or 12- inch gratin dish or large cast-iron frying pan and arrange the cherries in the bottom.
- Scatter the blanched almonds evenly over the cherries.
- Beat the eggs with the brown sugar and flour. When the mixture is smooth, whisk in the milk.
- Add the almond extract and the kirsch.
- Pour the batter over the fruit.
- Bake for 40 minutes, or until the top is nicely browned and a skewer inserted in the center comes out clean.
- Let cool, then dust with powdered sugar. Clafoutis tastes best at room temperature.

