

## **CHERRY CLAFOUTI**

Bon Appétit, June 2011

*The Cooks Next Door*

1 pound fresh cherries, stemmed and pitted, or frozen pitted cherries, thawed, drained  
1 cup whole milk  
1/4 cup heavy whipping cream  
4 large eggs  
1/2 cup all-purpose flour  
1/2 cup sugar  
3/4 teaspoon finely grated lemon zest  
3/4 teaspoon vanilla extract  
1/2 teaspoon kosher salt  
Powdered sugar  
10" springform cake pan or eight 2/3- or 3/4-cup ramekins or custard cups

Preheat oven to 375°. Butter cake pan or ramekins. Arrange cherries in a single layer in pan.

Combine milk and cream in a small saucepan; bring just to a simmer over medium heat. Set aside. Combine eggs, flour, sugar, lemon zest, vanilla, and salt in a medium bowl; whisk to blend. Gradually whisk in hot milk mixture; whisk until custard is smooth. Pour custard evenly over cherries in pan. If necessary, gently shake pan to allow custard to settle.

Bake clafouti until custard is set and top is golden brown, about 30 minutes for ramekins and 45-55 minutes for cake pan. Let cool 3 minutes, then run a knife around pan sides to loosen clafouti (if using a cake pan). Dust top with powdered sugar; cut into wedges and serve.