

## **FLATHEAD CHERRY CLAFOUTI**

“Recipe by La Province Restaurant, Bigfork Montana”

### **Ingredients (serves 6 )**

Approximately 30 fresh Flathead cherries, pitted and marinated in Chambord (prepared at least 24 hours in advance).

2 cups heavy cream

7 eggs

1 cup granulated sugar

1 teaspoon vanilla extract

Powered sugar for dusting

Vanilla ice cream (optional)

### **Directions**

-Preheat oven to 350 degrees

-To prepare the baking dishes, you will need individual oven-proof Brulee dishes.

-Butter the dishes and place 4 or 5 marinated cherries in each dish. Set them aside.

-In a large mixing bowl, blend the cream, eggs, sugar and vanilla with a wire whisk.

-Pour the mixture evenly into each baking dish with the cherries, and place in oven.

-Cook until the clafouti is just set and the cherries have just begun putting off their juices on the surface.

-Allow to cool slightly, dust with powdered sugar, top with vanilla ice and serve warm.

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