

CHERRY FLAN*

“Recipe by J. Powell”

Ingredients

3 cups pitted black cherries

1 ¼ cups milk

1/3 cup sugar

3 eggs

1 tablespoon vanilla

1/8 teaspoon salt

½ cup flour

1/3 cup sugar

Directions

-Use fresh sweet black cherries or well drained canned or frozen pitted cherries thawed.

-Put next six ingredients in blender and blend at top speed for 1 minute

-Pour ¼ inch layer of batter into a 7 to 8 cup lightly buttered fire proof dish or pyrex pie plate.

-Set over moderate heat for a minute until a film of batter has set in the bottom of the dish.

-Remove from heat

-Spread cherries over the batter and sprinkle with the 1/3 cup sugar.

-Pour on rest of batter and smooth the surface.

-Bake at 350 degrees about one hour in middle of oven.

-It's done when puffed and browned and knife comes out clean.

-Sprinkle top with powdered sugar.

-Serve warm

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