

CLAFOUTILIMOUSIN*

“Recipe by M. Forney”

Ingredients (serves 6)

1 ½ pounds pitted black sweet cherries
3 eggs
4 tablespoons flour
1 pinch salt
6 tablespoons sugar
2 cups milk
1 tablespoon dark rum
2-3 tablespoons unsalted butter

Directions

- Beat eggs lightly in a bowl
- Sift flour and blend into eggs.
- Add salt and 4 tablespoons of sugar
- Heat milk to lukewarm
- Gradually pour into egg mixture, stir constantly
- Add rum, if desired
- Butter wide shallow over dish
- Put in cherries
- Pour batter over cherries
- Dot with butter remaining from greasing dish
- Bake in center of preheated 425 degree oven for 25-30 min.
- When cooked, cherries will have risen to top
- Batter will have set like custard
- Sprinkle pudding with remaining 2 tablespoons sugar
- Serve lukewarm

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