

## Clafoutis

*This French pastry-less tart (actually more like a puffy, fruit-studded thick pancake) is traditionally made with unstoned cherries, but you can stone them if you like, or substitute plums or other fruits.*

**Serves: 4**



a knob of softened butter and around 1 tbsp caster sugar for the dish

250g cherries, stalks removed, stoned or unstoned

2 medium eggs

60g caster sugar

35g plain flour (gluten-free flour also works)

a pinch of salt

2 tsps vanilla extract or kirsch or a mix of the two

finely grated zest of half a lemon or orange

150ml whole milk

2 tbsps flaked almonds

icing sugar and cream or crème fraîche to serve (optional)

1. Heat oven to 180C with a rack in the middle. Grease a 15cm round baking dish or oven-proof pan with butter and coat with sugar. Tip in the cherries.
2. Whisk eggs and sugar together very well until they form a pale, thick foam.
3. Sift in the flour and gently whisk in just until smooth. Now stir in the salt, vanilla and/or kirsch, zest and milk, and then pour over the cherries. Scatter the almonds over the top.
4. Bake in the middle of the oven for 35-40 minutes or until puffed all over and golden brown on top.
5. Let cool for a few minutes – it will collapse somewhat – then serve while still warm, in its dish or turned out onto a plate, dusted with icing sugar. Some cream or crème fraîche is nice too.

