

Becky Bakes...

CLAFOUTIS

Traditionally this delicious summery French dessert is made with cherries, but you could use strawberries, blueberries, raspberries and/or apricots too.

Note: Cherries and apricots will need to be carefully destoned before using.



400g Summer Fruit, washed and de-stoned if applicable

50g Ground Almonds

2 tablespoons Plain Flour (Gluten-free works with this recipe)

100g Caster Sugar

2 Eggs + 2 extra Egg Yolks

250ml Double Cream

½ teaspoon Icing Sugar (to serve)

Serves 4-6

Cook in the oven in a 23cm diameter oven-proof flan dish, stood on a baking tray

1. Oven on to Gas mk. 5, 190°C (170°C Fan)

2. Grease the flan dish, then arrange the fruit to cover the bottom of the dish. Place the dish on a baking sheet.

3. In a large mixing bowl, beat together the almonds, flour sugar, eggs, the extra yolks and cream until thoroughly combined into a smooth batter

4. Pour the batter over the fruit in the flan dish then carefully put it into the centre of the pre-heated oven.

5. Cook for 25-30 mins, or until golden browned and just set

6. Allow to almost cool then sprinkle with sieved icing sugar before serving

7. Enjoy with friends on a warm summer's evening!

For a Demonstration of this recipe find me on YouTube

[Becky Bakes... Clafoutis - YouTube](#)