

Cherry clafoutis cake (Clafoutis aux cerises)

Servings 8	Prep time : 30min	Cook time : 35min	Resting time : 1h
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Ingredients

- **500g** fresh cherries, pitted
- **2** eggs
- **75g** almond flour (or ground almonds)
- **75g** cornflour (or all-purpose flour)
- **300g** heavy cream (min. 30% fat)
- **100g** milk
- **100g** brown sugar
- **15g** vanilla sugar (or a splash of vanilla extract)
- A pinch of salt

Step by Step instructions

Step 1

Preheat your oven to **200°C (392°F)**. Pit the cherries—yes, it's worth it! It improves texture and makes the dessert easier to enjoy.

Step 2

Place the cherries in a bowl and toss with **2 tablespoons of brown sugar**. Set aside while you prepare the batter.

Choose a **buttered baking dish** (not too wide, so the dessert keeps a nice thickness). Set aside.

Step 3

In a large bowl, whisk the **eggs, remaining brown sugar, and vanilla sugar**. Add the **almond flour** and **cornflour**, mixing well.

Pour in the **cream** and **milk**, and whisk until smooth. The batter should be thick, but pourable.

Step 4

Drain the cherries and arrange them evenly in the **baking dish**. Pour the batter over the fruit.

Step 5

Bake for **35 minutes**, or until the top is **lightly golden** and the center is set. Remove from the oven and let cool completely before serving.

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FRENCH PASTRY
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