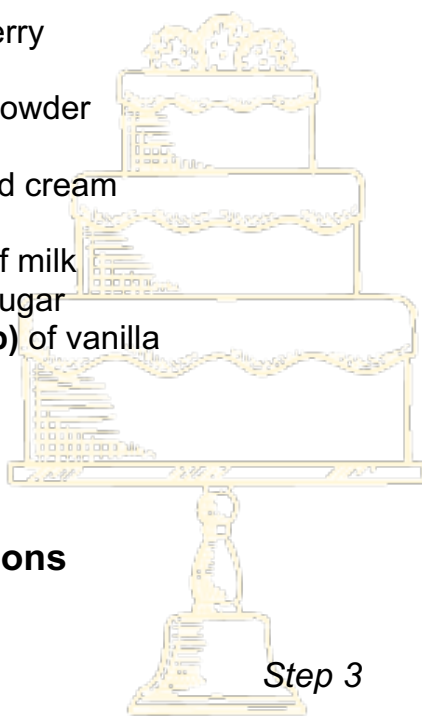


Cherry clafoutis cake (Clafoutis aux cerises)

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

- **17,6oz (500g)** of fresh cherry
- **2** eggs
- **3/4 cup (75g)** of almond powder
- **2/3 cup (75g)** of cornflour
- **1 + 1/4 cup (300g)** of liquid cream (30% of fat min.)
- **1/3 cup + 1 tbsp (100g)** of milk
- **1/2 cup (100g)** of brown sugar
- **2 bags (env. 15g = 1 tbsp)** of vanilla sugar
- A pinch of salt



Step by Step instructions

Step 1

Preheat your oven at 200°C (392°F).

Start by preparing your cherries by taking off all the pit from them. It could take quite a long time, but it really worth it!

It will be so much better to taste your cake without them inside.

Step 2

Then, place all your cherries in a mixing bowl and add 2 tbsp from the sugar prepared for the recipe.

Step 3

Take the pan where you will bake your dessert.

The form doesn't really matter, pick the pan you want (not too big if you want to keep a nice thickness).

Line the pan with some butter and place it aside.

Step 4

In another mixing bowl, pour your eggs, the brown sugar, the vanilla sugar and whisk them together.

Add then the almond powder and cornflour. Whisk until everything is well combine.

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Step 5

Pour the cream and the milk inside and stir to combine everything.

You should obtain a batter not too liquid or too thick.

Step 6

Then, take back your cherries. If they made some water, take it off before placing them in your baking pan. We want to have cherries on all the surface of the pan.

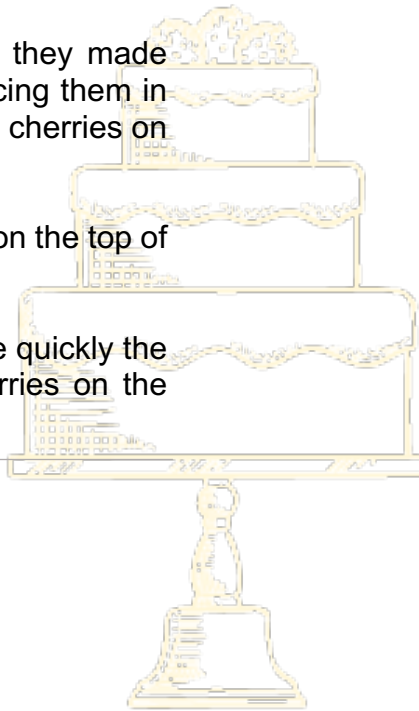
Take back your batter and pour it on the top of your cherries.

You could use a spoon to combine quickly the elements to not have all the cherries on the bottom part.

Step 7

Place your pan in the oven preheat for approximately 35min. Your Clafoutis is ready when it's nicely golden on the top.

Once it's cook, take it off from the oven and let it cool completely before tasting.



French Pastry Secrets
BY CHARLOTTE