



Natural Foods Market

A COMMUNITY COOPERATIVE SINCE 1973

Cherry Clafouti

Adapted from *MarthaStewart.com*

- 1 tablespoon butter
- 1 ½ lbs cherries, sweet or tart, pitted
- 3 tablespoons white spelt flour
- Pinch salt
- ¼ cup natural cane sugar
- 5 eggs
- 2 cups half and half
- 1 teaspoon vanilla

Preheat oven to 375 degrees. Butter a 10-inch porcelain tart dish, and fill with cherries. Set aside. Stir flour and salt together into a large bowl. Add sugar. Gradually whisk in eggs and half and half and vanilla. Pour the batter over the cherries. Bake until puffed and browned, about 45 minutes. Let cool until warm; it will sink slightly. Dust with confectioners' sugar and serve.

The clafouti is a baked French dessert composed of black cherries arranged in a buttered dish and covered with a thick flan-like batter and is typically served slightly warm. It originated in the Limousin region of France.