



KIRSCH CLAFOUTIS

Prep: 20mins + 2h macerating – Makes 8 clafoutis – Easy

500g cherries
40g sugar
4 tbsp Kirsch

For the custard:

3 eggs
110g sugar
2 tsp vanilla sugar
60g flour
200ml milk
100ml cream

butter + sugar for the baking dishes
icing sugar, for dusting

1. Halve and destone the cherries and put into a bowl with the sugar and the Kirsch. Toss, cover and leave to macerate in the fridge for 2 hours.
2. After two hours, preheat the oven to 160°C fan
3. Butter the baking dishes and sprinkle with sugar.
4. Mix the eggs, sugar and vanilla sugar in a large bowl.
5. Add the flour, milk and cream and whisk into a smooth batter.
6. Discard the cherry juices and distribute the cherries between the 8 baking dishes.
7. Distribute the custard between the 8 cherry-filled baking dishes.
8. Bake the clafoutis for 30 minutes in the preheated oven.
9. Leave to cool for 15 minutes and dust with icing sugar before serving.

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