

Plum Clafouti

Printed from Plum Recipes at <http://www.plumrecipes.net/>

Ingredients:

¼ cup of sugar plus 1 tablespoon of sugar.

¾ lb of Italian prune plums halved, pitted.

¾ cup of milk.

¾ cup of light cream.

¾ cup of flour.

2 eggs.

1 egg yolk.

Pinch of salt.

1 teaspoon of vanilla.

Vanilla sugar for sprinkling.

Directions:

Preheat oven to 400°F (205°C) and butter the pie plate well.

Sprinkle the pie plate with the 1 tablespoon of sugar and distribute the plum halves over the sugar, skin-side down.

In a blender, blend the milk, light cream, flour, eggs, egg yolk and salt for 2 minutes.

Add the ¼ cup of sugar and the vanilla, blend the mixture for a few seconds and pour it over the plums.

Bake the clafouti in the middle of the oven for 30 minutes or until puffed and golden.

Dust the clafouti with vanilla sugar and serve immediately.