



THE J.M. SMUCKER Co

Cherry Clafouti

Prep Time Cook Time Serves Difficulty

15 mins 55 mins 12 N/A

Ingredients

- 3/4 cup (175 mL) sugar
- 3 eggs
- 1 can **Carnation®** Regular, 2% or Fat Free Evaporated Milk
- 2% Evaporated Partly Skimmed Milk
- 1 tsp (5 mL) vanilla extract
- 3/4 cup (175 mL) **Robin Hood®** Original All Purpose Flour
- 2 cups (500 mL) pitted cherries
- **Garnish:**
- icing sugar

Directions

Step 1:

Preheat oven to 375°F (190°C). Butter a 10" (25 cm) pie plate.

Step 2:

Beat sugar and eggs on medium-high speed for about 3 minutes until mixture thickens and lightens in colour. Turn speed to low and add evaporated milk, vanilla and flour. Mix until combined. Let batter rest in bowl for 10 minutes.

Step 3:

Place cherries in pie plate. Pour the batter over the fruit.

Step 4:

Bake preheated oven 50 to 55 minutes, or until top is golden brown and custard is firm. Serve warm or room temperature. Sprinkle with icing sugar before serving.

Images

