

# Cherry Clafoutis

If you want to wow any crowd, this recipe is it!

**Prep time:** 20 minutes

**Cook time:** 45 minutes

**Ready in:** 65 minutes

**Servings:** 8

**Happy taste buds:** Lots

## Ingredients

3 cups pitted cherries	Pinch salt	
3 eggs	1/2 C sugar	Cooking spray
1 tsp vanilla extract	2 Tbs melted butter	Powdered sugar for dusting
1 tsp almond extract	1/2 C flour	
	1 C milk	

## Directions

1. Preheat oven to 350 degrees. Spray 8 or 9 inch pie plate with cooking spray and sprinkle an even coat of sugar onto the bottom and sides.
2. Arrange cherries on the pie plate, completely covering the bottom of the pan.
3. Mix eggs, extracts, salt and sugar. Add melted butter and then flour and then milk. Mix until smooth.
4. Pour the mixture over the cherries and bake about 35-50 minutes until puffed and golden brown.

