
Raspberry Clafoutis

Total time: 45 min Yield: 9 Servings

Ingredients

1/2 cup flour
1/4 cup sugar
1/4 cup almonds (ground)
3 eggs
4 Tbsp butter (melted)
1/4 cup milk
1 Tbsp lemon zest (finely grated)
2 1/2 cup raspberries or other fresh fruit (bananas, strawberries, pears, apples, plums)
2 Tbsp powdered sugar

Prep Time: 45 min Total Time: 45 min

Instructions

Coat a 9" x 9" baking dish with cooking spray or butter. Mix flour, sugar, almonds, eggs and butter together. Slowly incorporate milk and whisk well. Add in lemon zest. Arrange fruit on the bottom of the pan. Pour the egg mixture over the fruit and bake at 375° F for 25 to 35 minutes. Clafoutis is done when the center of the cake is set. Let cool, then sprinkle with powdered sugar and serve. Enjoy with ice cream or sorbet.

Recipe brought to you by:

Chef Joanne Chang

Source:

Chef Joanne Chang