

Baked Sweet Cherry Pudding (aka Clafouti)

Serving size: 4

Ingredients:

1/3 cup plus 1 tablespoon sugar
2 tablespoons all-purpose flour
2 large eggs
2/3 cup milk
1 1/2 teaspoons vanilla extract
1/2 teaspoon orange zest
1/4 teaspoon almond extract
1/4 teaspoon salt
1 cup Bing sweet cherries halved and pitted
1/2 tablespoon unsalted butter cut into bits
vanilla ice cream



Directions:

Preheat oven to 400°F. In the Bosch Universal Plus blender, blend together 1/3 cup of the sugar, the flour, the eggs, the milk, the vanilla, the zest, the almond extract, and the salt to make a smooth custard.

Arrange the cherries in one layer in a buttered 3-cup gratin dish or flameproof shallow baking dish, pour the custard over them, and bake the clafouti in the middle of the oven for 20 to 25 minutes, or until the top is puffed and springy to the touch.

Sprinkle the top with the remaining 1 tablespoon sugar, dot it with the butter, and broil the clafouti under a preheated broiler about 3 inches from the heat for 1 minute, or until it is browned. Serve the clafouti with the ice cream.