

Cherry Clafouti

Hard to fathom there's anything easier than a fruit crisp or cobbler, but this country-French favorite wins that honor. It's fancier, too.

Makes 8 servings

Total time: 45 minutes

COMBINE:

- 3 cups fresh sweet cherries, pitted, *optional*, or 1 lb. frozen cherries, thawed and drained
- 2 Tbsp. Kirsch or brandy
- 2 Tbsp. granulated sugar

BRUSH:

- 6 Tbsp. unsalted butter, melted and divided
- 1 cup half-and-half
- 3 eggs
- $\frac{2}{3}$ cup all-purpose flour
- $\frac{1}{3}$ cup granulated sugar
- 2 tsp. minced lemon zest
- 2 tsp. pure vanilla extract
- 1 tsp. pure almond extract
- $\frac{1}{2}$ tsp. table salt
- Powdered sugar

Preheat oven to 400° with rack in middle position.

Combine cherries, Kirsch, and sugar; macerate 15-20 minutes, then strain.

Brush a 9-inch deep-dish pie plate with 1 Tbsp. butter; heat in oven while blending batter.

Blend remaining 5 Tbsp. butter, half-and-half, eggs, flour, sugar, zest, vanilla and almond extracts, and salt in a blender until batter is smooth and frothy.

Pour half the batter into heated pie plate. Place cherries in a single layer over batter; top with remaining batter.

Bake clafouti until center is set and slightly browned, 25-30 minutes. Let sit at least 15 minutes; sift powdered sugar over top before serving.

Per serving: 262 cal; 14g total fat (8g sat); 103mg chol; 192mg sodium; 29g carb (0g fiber, 17g total sugars); 5g protein