

Pear and Dried Cherry Clafouti

Ingredients

1/4 c Flour
1/2 c Dried Cherries
1 Pear (Anjou, peeled, halved lengthwise, and cored)
3/4 c Milk
3/4 c Heavy Cream
2 Eggs
1 t Vanilla Extract
1/4 c Sugar
0 pn Salt

Instructions

- 1.Preheat oven to 400 degrees. Spray a 10-inch ceramic tart dish or 9 1/2-inch pie plate with cooking spray. Put cherries in a medium bowl, and cover with boiling water by 1 inch. Let stand until plump, about 10 minutes.
- 2.Cut pear lengthwise into 1/8-inch-thick slices; fan over bottom of prepared dish. Blend milk, cream, eggs, vanilla, sugar, flour, and salt in a blender until smooth, about 1 minute. Pour batter over pear.
- 3.Drain cherries; sprinkle over batter. Bake until golden and set, about 25 minutes. Let stand 15 minutes. Cut into wedges. Clafouti can be refrigerated in an airtight container up to 1 day.