



# French Cuisine


MADE SIMPLE

## French Fruit Flan Cake (Clafoutis)

*Clafoutis aux fruits*

 6-8 people

 10 mins prep time

 50 mins total time

 Easy

### INGREDIENTS

- 2 handfuls of fresh **fruit** (pitted and cut in fours depending on the size). The wetter the fruit is the wetter the cake will be. I used 22 tiny prunes and it was delish!
- Butter for the baking dish

#### Bowl 1

- 4 large **eggs**
- 250 mL of **cream** or your milk of choice
- 1-2 tsp **vanilla extract**

#### Bowl 2

- ½ cup (100 g) **sugar**
- ½ cup (50 g) of **flour** (your choice)
- 4 tsp (1 sachet) **baking powder**
- ¼ tsp **cinnamon** (optional)

Please note that a French Clafoutis does not have a typical cake texture but has more of the consistency of a flan.



## DIRECTIONS

1. Preheat the oven to 350 °F (180 °C).
2. Wash, peel and cut in fours (if necessary) the fruit.
3. Butter the baking dish and spread the fruit out on the bottom.
4. Whisk very hard, or beat with a mixer all the ingredients together of Bowl 1.
5. Mix well together, or use a mixer, all the ingredients of Bowl 2. (Note: if you choose a fruit that is not very sweet, then add another 1-2 tablespoons of sugar.)
6. Add in three separate parts Bowl 2 to Bowl 1, mixing well between each time you add the dry mixture to the wet mixture. (This avoids clumping.)
7. Slowly pour the finished batter over the fruit.
8. Top with some cinnamon sugar and place it in the oven on the bottom rack.
9. At around 20 minutes, check on the cake. If the top is browning too quickly cover the top with parchment paper. The clafoutis will cook for about 40 minutes and is finished when a knife comes out clean from the center.
10. Remove the cake from the oven, let cool and enjoy! In France this cake is eaten cold. The clafoutis is great with a side of vanilla ice cream, fresh fruit, or some coffee. Eat it for dessert, snack, or for your morning breakfast!

*Bon Appetit!*  
*Emilie Anne* 

