

Blueberry Clafoutis
From Linda Christian

This recipe is for a delicately sweet dessert whose elegance should not distract from its ease (it can be made while the rest of dinner is in the oven). Make sure you have fresh berries, and serve the result warm. We call for blueberries or blackberries here, but feel free to try it with whatever seasonal fruit catches your eye.

Ingredients

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7 SERVINGS

1 1/4 cups whole milk

2/3 cup granulated sugar

3 eggs

1 Tbsp. vanilla extract

1/8 tsp. salt

2 cups blueberries

1 cup flour (all purpose)

PREPARATION

Step 1

Heat oven to 350 degrees. Lightly butter a medium-size flameproof baking dish at least 1½ inches deep.

Step 2

Place the milk, ⅓ cup granulated sugar, eggs, vanilla, salt and flour in a blender. Blend at top speed until smooth and frothy, about 1 minute.

Step 3

Pour a ¼-inch layer of batter in the baking dish. Turn on a stove burner to low and set dish on top for a minute or two, until a film of batter has set in the bottom of the dish. Remove from heat.

Step 4

Spread berries over the batter and sprinkle on the remaining ⅓ cup granulated sugar. Pour on the rest of the batter and smooth with the back of a spoon. Place in the center of the oven and bake about 50 minutes, until top is puffed and browned and a tester plunged into its center comes out clean.

Step 5

Sprinkle with powdered sugar just before serving. (Clafoutis need not be served hot, but should still be warm. It will sink slightly as it cools.)