

RASPBERRY CLAFOUTIS

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“A raspberry clafoutis is a staple French dessert of fresh raspberries baked in a rich custard-like flan. It’s more traditional with cherries, but any summer berry or stone fruit works great. A perfect summer dessert!” – Chef Holly

Raspberry Clafoutis (8 servings)

Ingredients:

- 2 tablespoons unsalted **butter**
- 2½ cups (12 oz) fresh **raspberries**
- 3 large **eggs**
- 1 cup **whole milk**
- ¼ cup **heavy cream**
- ½ cup plus 2 tablespoons granulated **sugar**, divided
- ½ cup all-purpose **flour**
- ¼ teaspoon **salt**
- 1 teaspoon **vanilla extract**
- ⅛ teaspoon **almond extract**
- **Confectioners’ sugar**, for dusting (optional)

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Instructions:

1. Preheat the oven to **375°F** and set an oven rack in the middle position.
2. Melt the **butter** in a 10-inch cast-iron or nonstick ovenproof skillet over medium heat.
3. Swirl the **butter** so that it coats the sides the pan. Place the **raspberries** in an even layer in the skillet.
4. In a **blender**, combine the **eggs, milk, cream, ½ cup of the sugar, the flour, salt, vanilla extract, and almond extract**. Mix on medium speed until smooth and well combined. Pour the **batter** over the **raspberries**.
5. Bake for **20 minutes**, then remove the **clafoutis** from the oven and sprinkle evenly with the remaining 2 tablespoons of **sugar**. Place back in the oven and continue baking until just set and golden brown, **25 to 30 minutes** more.
6. The **clafoutis** will wiggle just a bit when done, but a toothpick or knife inserted into the center should come out clean. Let cool on a rack for about 30 minutes, then dust with **powdered sugar** and serve directly from the pan.

