

Clafoutis aux cerises

(Cherry Batter Pudding) - serves 12

[May also be made with blueberries, blackberries, damsons or black currants.
The cherries may be pitted or not.]

INGREDIENTS

9 heaped tbsp all-purpose flour
9 level tbsp superfine sugar
9 eggs, lightly whisked
Scant 6 cups milk, warmed
 $\frac{3}{4}$ tsp vanilla seeds, scraped from the pod (or 3 drops vanilla essence)
24 ounces black cherries, stems removed (and pits?)
A big knob of butter

METHOD

1. Preheat the oven to 425 degrees. Fold the flour and sugar into the whisked eggs. Beat in the warm milk with the vanilla to make a smooth batter. [This is like a crepe batter.]
2. Preheat the baking dish(es) – wide, shallow, the size of a roasting pan. Drop in a small knob of butter and roll the butter around the pan to grease it.
3. Tip in the batter- it will be sloppy – and sprinkle the cherries over. Dot with butter and bake for 25 minutes until puffy and well risen.
4. Finish with a sprinkle of kirsch and a thick dusting of powdered sugar. Serve without delay, before it subsides.