



## Berry Clafoutis

The Maxwell Centre - Everyone's Kitchen

### Ingredients:

4 medium eggs  
160g plain flour  
160g unsalted butter, melted and cooled  
300ml whole milk

120g caster sugar  
1 vanilla pod, split lengthways, or 1tsp vanilla bean paste  
40g unsalted butter  
300g berries  
1 tbsp granulated sugar, for sprinkling

### Method:

Preheat the oven to 200°C/fan 180°C.

Lightly beat the eggs in a mixing bowl with a whisk, then lightly beat in the flour. Whisk in the cooled melted butter, then gradually whisk in the milk, then the sugar. Finally, whisk in the vanilla seeds (scraped from the pods) or the vanilla paste.

Use the 40g butter to generously line the inside of a baking dish, approximately 25cm in diameter and 4cm deep. Put all the berries in the base of the greased dish, and pour over the batter.



Bake for 10 minutes, then lower the temperature to 180°C/fan 160°C. Bake for a further 10 minutes and check to see if the Clafoutis is cooked by inserting a skewer in the centre and seeing if it comes out clean. If not, continue to bake and check at 5-minute intervals.

Remove from the oven and allow to cool for 10 minutes before serving. The Clafoutis will sink very slightly as it cools; if you want to serve it before it sinks make sure you make people aware that it is very hot.

Sprinkle the top with granulated sugar before serving.