

Speak Out in Hounslow

Mini cherry clafoutis (serves 6)

Please ask for some help from people in your household if you are not confident with using knives, gadgets or working with the cooker/oven.



Ingredients

For Ramekins:

Butter

6 tsp Granulated Sugar

For Cherry Clafoutis:

10 ounce Fresh Cherries (280g)

(remove pips from cherries!)

½ cup Plain Flour (70g)

1 tsp Baking Powder

3 Medium Eggs

¼ cup Granulated Sugar (50g)

1 cup full fat milk or single cream (250ml)

1 tsp Vanilla Flavouring



Instructions... For Ramekins:

Grease the inside of each ramekin with butter. Now coat them with sugar – making sure the bottom and the sides are well covered.

Instructions... For Cherry Clafoutis:

1. Rinse the cherries and place them inside the ramekins. I needed about 6-7 cherries (the amount will depend on their size).
2. Prepare the batter by combining flour mixed with baking powder, eggs, sugar, milk and vanilla flavoring in a bowl. Give it a good mix with electric mixer (this will take 1-2 minutes). Pour the batter over the cherries.
3. Place the ramekins onto a baking tray and bake in a preheated oven at 360°F (180°C) for 20 minutes or until an inserted skewer comes out clean.
4. Optional: Dust them with powdered/icing sugar.