



## Pear Clafouti

Clafouti is a very easy French dish. It is simply fruit baked in an eggy batter that puffs in the oven. Clafouti is good warm or cold, for dessert or breakfast.

Serves 8

2 tablespoons butter, at room temperature

3 ripe pears, peeled, cored and quartered

2 eggs

½ cup milk

½ teaspoon vanilla

5 tablespoons sugar

pinch of salt

1/3 cup flour

powdered sugar (optional)

1. Preheat the oven to 400°. Use the butter to generously grease a gratin dish or a 9-inch pie plate. Arrange the pears, cut side down, in the baking dish.
2. Whisk together the eggs, milk, vanilla, sugar, and salt, then whisk in the flour.
3. Pour batter over the pears and bake until it is puffed and a knife inserted in the batter comes out clean, about 30 minutes.
4. Sift powdered sugar over.