



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Pear and Dried Cherry Clafouti –

Unsalted butter for baking dish

¼ cup all-purpose flour, plus more for dusting

½ cup dried cherries

1 large Anjou pear, peeled, halved lengthwise and cored

¾ cup whole milk

¾ cup heavy cream

2 large eggs

1 tsp. pure vanilla extract

¼ cup sugar

Pinch of salt

1. Preheat oven to 400 degrees. Butter a 10-inch ceramic tart dish or 9 ½ inch pie plate. Dust with flour and tap out excess; set aside. Put cherries in a medium bowl and cover with boiling water by 1 inch. Let stand until plump, about 10 minutes.

2. Cut pear lengthwise into 1/8 inch thick slices; fan over bottom of prepared dish. Blend milk, cream, eggs, vanilla, sugar, flour and salt in a blender until smooth, about 1 minute. Pour batter over pear.

3. Drain cherries; sprinkle over batter. Bake until golden and set, about 25 minutes. Let stand 15 minutes. Cut into wedges.

Credit: Martha Stewart Living