

Little cherry and raspberry clafoutis

Ingredients:

100g **Crop's frozen cherries**
100g **Crop's frozen raspberries**
12 speculoos biscuits, crushed
25 cl milk
30 g butter
80 g pastry flour
80 g sugar
1 bag of vanilla sugar
4 eggs



Preparation:

- Preheat the oven at 180°C.
- Put the frozen raspberries and cherries into small baking tins
- Whisk the eggs, sugar and vanilla sugar.
- Slowly melt the butter.
- Add the pastry flour to the mixture, then the melted butter and thereafter little by little the milk to obtain a homogeneous dough.
- Pour the dough over the fruit and bake for 20 minutes.
- Before serving hot or cold, cover with powdered sugar.