

Cherry clafoutis

Ingredients:

500g **Crop's frozen cherries**
30g melted butter
100g self-raising flour
90 g sugar
5 g vanilla sugar
5 eggs
250 ml milk
little powdered sugar



Preparation:

- Preheat the oven and defrost the cherries.
- Spread a baking tin of ø 23 cm with a small quantity of the melted butter.
- Put the cherries in the baking tin.
- Mix together the eggs, sugar and vanilla sugar. Add the melted butter, flour and at least the milk.
- Pour the paste over the cherries and bake for 40 minutes.
- When ready, sprinkle with powdered sugar and serve immediately.