



Italian Plum Clafoutis (Fruit-Filled Flan)
Makes 4-6 2"x 2" Servings

Ingredients

- 1 pound of fresh plums, halved and pitted.
- 1 Tablespoon of butter, room temperature, for greasing baking dish
- 3 large eggs
- ½ cup of granulated sugar, plus 1 Tablespoon for coating baking dish
- 1 Tablespoon vanilla extract
- ½ cup all-purpose flour
- ½ cup whole milk
- ½ cup of heavy cream (substitute with ½ cup full-fat yogurt)
- One pinch of salt (about ⅛ teaspoon salt)
- 1 Tablespoon confectioners sugar (optional)

Procedure

1. Preheat the oven to 350°F.
2. Using a paper towel, rub butter onto the inside of a 9" x 13" baking pan. Sprinkle 1 Tablespoon sugar, and swirl around the buttered dish to coat. Center the baking dish on a baking sheet tray.
3. Add fruit to the baking pan in a single layer, with cut sides facing down.
4. Using a flat surface, break eggs in a bowl. Add sugar to eggs, and beat until frothy. Add vanilla extract, salt and flour and whisk until thickened. Add milk and cream. Whisk.
5. Add batter to baking pan, and place prepared clafoutis into the oven. Bake for 35-40 minutes.
6. To check if clafoutis is cooked, the top of baked clafoutis should be brown and puffy. A toothpick or tip of knife inserted in the center of the clafoutis should come out clean, without any liquid batter on it.
7. Remove clafoutis from the oven and place on a cooling rack. Let cool for 15-20 minutes. Sprinkle with confectioners sugar before serving, if desired.

Chef Notes

- Plums can be replaced with an equal amount of another fresh, canned, dried or frozen fruit.
 - If using dried fruit, soak first in warm water, drain and pat dry.
 - If using frozen fruit, thaw first, and discard any liquid.