

Cherry Clafoutis

Serves 4-6 | 15 minutes prep + 50-60 minutes cook time

To a traditionalist from the sparsely populated farming region of Limousin in southwestern France, cherry clafoutis is redundant. If a slightly sweet, custardy baked pancake is filled with anything besides cherries, it's a flaugnarde. But here and almost everywhere else, including the fruity modifier makes it much easier to explain what clafoutis means.

And while cherry pie might be the most well-known cherry-based dessert, clafoutis (pronounced kla-FOO-tee) is what you should be making right now, when local sweet cherries are in season. It's quick and easy, even with a few minutes of pitting, and you can eat it hot from the oven with some whipped cream for dessert or cold the next morning for breakfast.

**3/4 pound sweet cherries,
pitted**

**2 tablespoons extra virgin olive
oil, plus more for greasing**

1/2 cup all-purpose flour

5 tablespoons sugar, divided

1/4 teaspoon kosher sea salt

2 large eggs, lightly beaten

1 cup whole milk

**1/8 teaspoon Cloudforest
vanilla extract**

**1-2 tablespoons powdered
sugar, for serving**

**Whipped cream for serving
(optional)**

Step 1 Heat your oven to 350F.

Step 2 Use a chopstick to pit the cherries by holding the fruit securely on a cutting board and poking the chopstick into the stem end. It's messy and you'll probably break a few cherries, but that's okay.

Step 3 Pour a little olive oil into a 9 inch skillet and spread it around, then add the cherries. There should be enough to cover the bottom and then some.

Step 4 Mix together the flour, 3 tablespoons of the sugar, and salt, then beat in the eggs, milk, vanilla extract, and olive oil until you have a smooth batter. You could do this in a blender or food processor if you don't mind the extra time to clean it.

Step 5 Pour the batter over the cherries, sprinkle the remaining 2 tablespoons of sugar over the top, and slide the skillet into the oven, Cook for 50-60 minutes or until the top is nicely browned.

Step 6 Put a spoonful of powdered sugar into a fine mesh strainer, then tap it gently while moving it over the clafoutis to create a light, even dusting. Serve warm with a little whipped cream if desired.