

Peach Clafouti

3 Tbs (45 ml) butter
1 cup (250 ml) all-purpose flour
1 cup (250 ml) sugar
1 1/2 tsp (7 ml) baking powder
1/2 tsp (2 ml) salt
3/4 cup (180 ml) milk
2 cups (500 ml) sliced fresh peaches or nectarines
Whipped cream for garnish (optional)

Place the butter in a deep 9-inch (23 cm) pie or cake pan and heat in a preheated 375F (190C) oven until the butter is melted. Meanwhile, mix together the flour, sugar, baking powder, and salt in a bowl. Stir in the milk until smooth. Pour the batter into the pie pan and pour the peaches (including any juices) into the middle of the batter – do not stir. Bake for 40 to 50 minutes, until the custard is set in the middle. Serve warm or cold, garnished with whipped cream if desired. Serves 6 to 8.

Bon appetit from the Chef at World Wide Recipes