

## Cherry Clafouti

*Serves 6.*

*2x 410g cans pitted black  
cherries, drained*  
*¾ cup milk*  
*2 eggs*  
*2 tsp vanilla essence*  
*1/3 cup icing sugar*  
*1/3 cup plain flour*  
*1 tsp mixed spice*

Lightly grease 26cm pie dish. Spread cherries over base of prepared dish. Beat milk, eggs, essence and sifted sugar in small bowl with electric mixer until combined, gradually beat in sifted flour and spice, beat until smooth. Pour batter over cherries. Bake in moderate oven (180°C) about 50 minutes or until set and browned. Serve warm or cold.

*Source: The Australian Women's Weekly, (1992). Country Cooking. The Australian Women's Weekly, Sydney.*