

Cherry-Almond Clafoutis

<http://userealbutter.com/2010/06/02/cherry-almond-clafoutis-recipe/>
from *Fine Cooking* issue #105

1 lb. fresh sweet or sour cherries, pitted
1 1/2 tbsps kirsch (cherry brandy)
1/3 cup sliced almonds
1 1/2 tbsps unsalted butter (1/2 tbsp softened, cut into small pieces)
1 cup whole milk
3 oz. (2/3 cup) flour, sifted (I'm a lazy bum, I didn't sift)
1/4 cup plus 1-2 tbsps sugar
1/4 cup heavy cream
3 large eggs
1/8 tsp pure almond extract
1/8 tsp salt
powdered sugar for serving

Preheat the oven to 350°F and set the rack in the center. Place the pitted cherries in a large bowl with the kirsch and toss them about every 5-10 minutes until they've been soaking for 30 minutes. Toast the almonds on a baking sheet until a light golden color. This takes about 3-4 minutes, but remember what I said about watching those almonds so they don't burn! Remove the almonds from the oven and increase the temperature to 400°F. Butter the inside of your baking dish(es). The recipe calls for an 11-inch quiche dish. I used 4 small ramekin/quiche-like dishes. [If using sweet cherries, use 1/4 cup of sugar. If you have sour cherries, add another tablespoon of sugar to the 1/4 cup.] Mix the milk, flour, sugar, cream, eggs, almond extract, and salt together with a whisk attachment or a hand mixer on medium speed for 5 minutes (to incorporate a good amount of air into the batter). Drain off any liquid from the cherries into the batter (don't drop the cherries in!). Set the cherries in the dish(es). Pour the batter over the cherries and bake for 15 minutes. Sprinkle toasted almonds and remaining sugar (I remove the clafoutis from the oven to do this) over the tops and dot with pieces of butter. Bake until a toothpick inserted in the center comes out clean (35-40 minutes). The clafoutis will be puffed up and golden brown. Remove from the oven and let cool for a half hour. Sprinkle powdered sugar on top and serve warm or at room temperature. Serves 6.