

*A Clafouti Recipe From*  
**DAD'S COOKBOOK**



Rating:

## Pear Clafouti

Daniel Young, "The Paris Café Cookbook"

This version is very mild and rich. Also not a low-fat dessert...

*5 pears, peeled  
butter for baking dish  
1 cup flour  
1 Tbsp vanilla extract  
1/3 cup sugar  
3 large eggs  
1 cup milk  
½ cup heavy cream  
pinch of salt*

Preheat oven to 375° F. Slice pears into ¼-inch thick slices. Butter a 9-inch round baking dish (soufflé dish).

Put all remaining ingredients in a large bowl and beat well with a whisk. Layer pear slices into baking dish. Pour batter over pears. Use a spoon to be sure that the pear slices are well distributed throughout the batter.

Bake 40 minutes, or until puffed and golden brown. Cut slices as you would from a tart, and serve warm.

Yield: Six servings  
Preparation time: 15 minutes  
Cooking time: 40 minutes

