



Rating:

Trail's End Raspberry Clafouti

Trail's End, Wilmington, VT

This may be the simplest clafouti I've ever seen. Most any fruit will work, of course...

3 eggs
1¼ cup milk
2/3 cup flour
1/3 cup sugar
2 tsp vanilla
1/4 tsp nutmeg
1/8 tsp salt
1 Tbsp butter
1½ cup raspberries

Preheat oven to 350° F. Using an electric mixer, beat eggs until foamy. Add remaining ingredients down through salt. Beat on low speed until batter is smooth. Butter a 9-inch pie plate. Pour batter into pie plate and sprinkle berries on top. (Alternatively, place fruit in pie plate and pour batter over; fruit will float but be coated with batter.) Bake for 45 minutes, then let cool for 5 minutes. Dust with powdered sugar and serve.

Yield: Six to eight servings
Preparation time: 10 minutes
Cooking time: 45 minutes

