



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

### *Cherry Clafouti*

If you had asked us 2 weeks ago what Clafouti was, we would have had no real idea and probably would have replied “some kind of fancy frozen yogurt”. Last weekend in a Tremont Street restaurant in Boston we were introduced to this yummy baked treat that originated in the Limousin region of France. It can be made with almost any kind of fresh or frozen fruit depending on the season, but the frozen cherries we used are true to the original French recipes and an inexpensive indulgence (and reminder of warmer weather) on a cold winter day. Our version is low fat (no cream or butter here) and low stress (just blend, pour, and bake). It makes a delicious dessert or a brunch treat.

#### Batter:

2 eggs  
2 egg whites  
1 cup evaporated lowfat milk  
 $\frac{3}{4}$  cup unbleached white flour  
1 teaspoon pure vanilla extract  
or  $\frac{1}{2}$  teaspoon pure almond extract  
 $\frac{1}{2}$  cup sugar  
 $\frac{1}{4}$  teaspoon ground cinnamon

#### Fruit:

1 pound frozen cherries  
(or 3 cups fresh or canned in water)

Preheat the oven to 350°. Lightly butter a 7 x 11” baking pan or large (10+”) Pie pan. Place the cherries (defrosted if frozen, use any liquid in the batter and reduce milk amount correspondingly) in the bottom of the baking dish. In a blender, combine the ingredients for the batter and whirl until smooth. Pour the batter over the cherries and bake for 40 to 60 minutes, until the clafouti is puffed and golden and doesn’t jiggle in the middle when you move the pan. It should be uniformly solid in middle and around sides. Cool for at least 15 minutes before serving warm or at room temperature. Ice cream or whipped cream is optional but delicious!

Variations: For Peach and Almond Clafouti, use 3 cups of sliced pitted peaches flavored with 1 to 2 tablespoons of amaretto and top with  $\frac{1}{4}$  cup of crumbled amaretti cookies and  $\frac{1}{4}$  cup of chopped almonds. Bake for about 40 minutes.

For Apple Clafouti, use 3 cups tart sliced baking apples flavored with  $\frac{1}{2}$  teaspoon ground cinnamon or cardamom and  $\frac{1}{2}$  teaspoon freshly grated orange or lemon peel. Bake for about 50 minutes.

For more “Mucho Easy” recipes, visit [www.mapleleather.com/recipes](http://www.mapleleather.com/recipes)