

Plum Clafoutis

Savannah · 28/09/2024

**Prep Time**

1 hr 10 mins

Difficult

Medium

Servings

8

Description

Plum clafoutis is a family favorite that fills the house with a cinnamon aroma. Dust with confectioners sugar just before serving for a rich and delicious dessert.

Ingredients

- - 6 tablespoons white sugar
- divided - 14 Italian prune plums
- halved and pitted - 3 large eggs - 1 ½ cups milk - 1 cup all-purpose flour - 1 ½ teaspoons grated lemon zest
- 2 teaspoons vanilla - 1 pinch salt - ½ teaspoon ground cinnamon - 2 tablespoons confectioners' sugar

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Grease a 10-inch pie plate
2. and sprinkle 1 tablespoon of sugar over the bottom. Arrange plum halves
3. cut-side down
4. to cover the entire bottom of the pie plate. Sprinkle 2 tablespoons of sugar on top of plums. To make the custard: Combine remaining 3 tablespoons of sugar
5. eggs
6. milk
7. flour
8. lemon zest
9. cinnamon
10. vanilla
11. and salt in a blender. Process until smooth
12. about 2 minutes. Pour over arranged plums in the pan. Bake in the preheated oven until custard is firm and lightly browned
13. about 50 to 60 minutes. Let stand 5 minutes before slicing. Dust with confectioners' sugar before serving.