



Far Breton

Savannah · 28/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

8

Description

Far Breton is a prune flan recipe from northwest France Bretagne or Brittany Its easy to make and served in an oven dish You can change the recipe using different kinds of fruit And leave out the rum for the kids

Ingredients

— - 9 ounces pitted prunes - 1 cup all-purpose flour - 1/2 cup white sugar - 1 tablespoon vanilla sugar - 1 teaspoon baking powder - 1 pinch salt - 4 eggs - 3 cups whole milk - 2 tablespoons rum

Instructions

1. Preheat the oven to 450 degrees F (230 degrees C). Grease a shallow 2-quart baking dish. Heat prunes with enough water to cover in a saucepan to a simmer; simmer until prunes tender but still hold their shape
2. about 10 minutes. Drain prunes; arrange in bottom of the prepared baking dish. Whisk flour
3. white sugar
4. vanilla sugar
5. baking powder
6. and salt together in a large bowl. Whisk in eggs
7. one at a time
8. beating well after each addition. Gradually pour in milk
9. stirring vigorously with a wooden spoon until combined. Stir in rum. Pour batter evenly over prunes. Bake in the preheated oven for 10 minutes. Reduce oven temperature to 400 degrees F (205 degrees C); bake until filling is firm
10. has risen a little
11. and top is browned
12. about 30 minutes. Serve warm or at room temperature.