

ARTISAN KITCHEN

RECIPE FILE

Blueberry Clafoutis

Ingredients

- 1 pint fresh blueberries
- 1 1/4 cups milk
- 2/3 cup white sugar
- 1/2 cup all-purpose flour
- 3 large eggs
- 1 tablespoon Tahitian Vanilla bean paste
- 1 pinch salt

Directions

1. Preheat oven to 400 degree F. Generously butter a 2 1/2-quart baking dish.
2. Pour blueberries into prepared baking dish.
3. Blend milk, sugar, flour, eggs, vanilla extract, and salt in a blender until batter is smooth. Pour batter over blueberries and gently shake to remove any air bubbles.
4. Bake in the preheated oven until puffed and center is set, 25 to 30 minutes. Cool until clafoutis deflates and is just warm.