

Strawberry Clafouti

Ingredients

1 cup strawberries, or berry of choice
butter to grease pie plate
2 teaspoons corn starch
3 eggs
1 cup milk
2/3 cup flour
1 1/2 teaspoon vanilla
1/4 cup sugar
1/4 teaspoon salt
powdered sugar for dusting

Directions

Preheat oven to 350 degrees. Hull and halve berries. Coat berries with 2 teaspoons corn starch and set aside. Mix eggs, milk, flour, vanilla, sugar and salt. Grease pie plate and place berries flat side down. Pour batter over berries. Bake for 50 minutes or so, until fluffy and golden brown on top.

Just start typing...

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