



# Clafouti

Makes 6 servings ~ \$9.84 (\$1.64 per serving)

## Ingredients

- 1 pint Fruit of your choice
- 2/3 cup Crème Fraiche
- 1/3 cup Milk
- 1/2 cup Butter, melted
- 3 Eggs
- 1 tsp. Almond Extract
- 3/4 cup Cake Flour
- 1/2 cup Sugar
- A pinch of Salt
- 1/4 cup Sliced Almonds

## Directions

1. Put fruit in the bottom of 6 crème brulee dishes.
2. Blend everything except the almonds. Pour over the fruit. Top with the almonds.
3. Bake at 325° for 10 -15 minutes. Dust with powdered sugar when cool.

*Recipe courtesy of Peyton Young, Harry's Roadhouse*

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