



Recipe for: Pear Clafouti

From the kitchen of: Ann McClanahan

## Ingredients

NOTE: Successful Clafouti is minimal use of flour and a hot oven cooking spray.

1 tsp all-purpose flour  
2 cups cubed peeled pear  
3/4 cup all-purpose flour  
1/4 tsp salt  
1/8 tsp nutmeg (I use more)  
2 cups 1% milk, divided  
3 large eggs, lightly beaten  
1/2 cup sugar  
1/2 tsp vanilla extract



## Directions

Heat oven to 375 degrees.

Coat a 10-inch deep-dish pie plate with cooking spray, and dust plate with 1 tsp flour.

Arrange the pear cubes in the bottom of prepared dish, and set aside.

Combine 3/4 cup flour, salt, and nutmeg in a bowl.

Gradually add 1 cup of milk, stirring with a whisk until well blended.

Add 1 cup of milk, eggs, sugar, and vanilla extract, stirring until smooth.

Pour batter over pear cubes.

Bake mixture for 35 minutes or until set.

## Story

Clafouti is a family and friends favorite. A popular French dessert in the Spring. According to a friend from France, Clafouti is popular using cherries. Pears are my preference. I discovered this recipe in the newspaper, the Ledger Star and Virginia Pilot, Norfolk, Virginia, which was my home for 22 years prior to Western moves, relocations.

In reviewing the recipe, I have made changes. I use pear slices and not cubed, can use whole milk, and once used coffee cream. I prefer the whole milk. Also, I lightly grate lemon on top prior to cooking.