

# HOW TO MAKE

## Clafoutis de cerises

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none"><li>• 2 lb cherries</li><li>• 4 eggs</li><li>• 7 oz sugar</li><li>• 3.5 oz ground almonds</li><li>• 2 TBS cornstarch</li><li>• 6 TBS heavy whipping cream</li><li>• A little butter</li></ul>	1	Preheat the oven at 400° Wash and drain the cherries (do not pit them)	• 2 lb cherries	« Clafoutis can also be made family style, in a casserole dish. Add 10 minutes to the cooking time in that case ...»
	2	In a bowl, mix the eggs, the sugar, the crushed almonds and the corn starch. Add the cream.	• 4 eggs • 7 oz sugar • 3.5 oz ground almonds • 2 TBS cornstarch • 6 TBS heavy whipping cream	
	3	Butter carefully the ramekins. Place a few cherries in each one and pour some of the batter on top of them. Cook for 20 to 30 minutes (the top needs to be golden colored, time will depend on the size of the ramequins)	• a little butter	