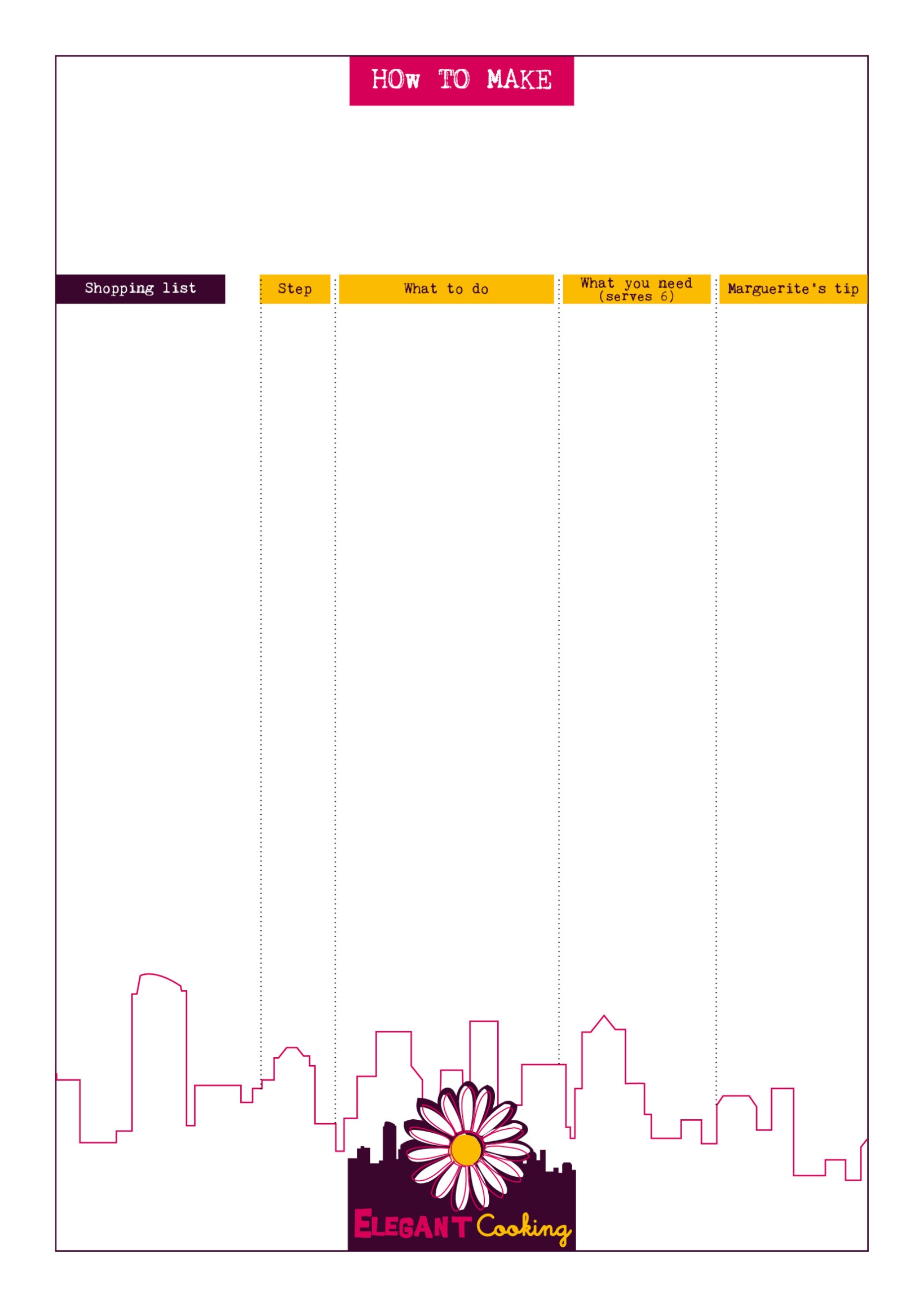
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| --- | --- | --- | --- | --- |
| * 5 ounces flour * 5 oz sugar * 4 eggs * 2.5 oz butter (+ some to butter the pan) * 2 cups milk * 14 oz pitted prunes * 1 pinch salt | 1 | Pre-heat the oven at 360° |  | *«Add a dash of rum for an authentic flavor...»* |
| 2 | Boil the milk, once boiling remove from the stove and melt the butter inside. | • 2.5 oz butter  • 2 cups milk |
| 3 | Combine sugar, eggs, flour and a pinch of salt. Slowly add the milk and butter mix. | • 5 oz sugar  • 5 oz flour  • 4 eggs  • 1 pinch salt |
| 4 | Butter a casserole pan, add the prunes, pour the batter on top and bake for 40 minutes. | • 14 oz pitted prunes |  |



**Far aux pruneaux**