

Blueberry Clafoutis

Hazel Blue Acres -Silvana, WA

1 pint Hazel Blue Acres organic blueberries

1 tsp. butter for pan

4 eggs

1 cup sugar

1 cup milk

2 tsp. vanilla extract

$\frac{3}{4}$ cup flour

Pinch fine salt

Powdered sugar for dusting

1. Preheat oven to 350 degrees.
2. Use butter to coat a small rectangular glass pan (or similar, about 8 x 10 inches).
3. In a medium bowl, crack eggs and whisk lightly.
4. Add sugar and continue whisking until mixture thickens and is pale yellow.
5. Add milk and vanilla; whisk to combine. Add flour and whisk to combine.
6. Add a pinch of fine salt and whisk to incorporate.
7. Pour mixture over blueberries.
8. Bake on the center rack of the oven until the clafoutis has puffed a little and the center bounces back when lightly pressed, about 45 minutes, rotating once(ideally).
9. Remove from the oven and let cool slightly before cutting.
10. Cut into slices and gently re move from the pan with a spatula or cake server.
11. Dust with powdered sugar and serve immediately.

Serves 8

Recipe Credit: Dave Lieberman, Food Network