

Pear Clafouti Serves 8

Clafouti is made by pouring a pancake-like batter over fruit, so it's really easy to make. It's traditionally made with cherries, but since pears are available for more of the year, I changed the recipe.

- 1 tablespoon unsalted butter, at room temperature
- 1/3 cup plus 1 tablespoon granulated sugar
- 3 extra-large eggs, at room temperature
- 6 tablespoons all-purpose flour
- 1 ½ cups heavy cream
- 2 teaspoons pure vanilla extract
- 1 teaspoon kosher salt
- 1 teaspoon grated lemon zest (2 lemons)
- 2 tablespoons pear brandy, such as Poire William
- 2 to 3 firm but ripe Bartlett pears
- Confectioners' sugar

Preheat the oven to 375 degrees. Butter a 10 x 1 ½ inch round baking dish and sprinkle the bottom and sides with 1 tablespoon of the granulated sugar.

Beat the eggs and the 1/3 cup of granulated sugar in the bowl of an electric mixer fitted with the paddle attachment on medium-high speed until light and fluffy, about 3 minutes. On low speed, mix in the flour, cream, vanilla extract, lemon zest, salt, and pear brandy (I used plain brandy). Set aside for 10 minutes.

Meanwhile, peel, quarter, core, and slice the pears. Arrange the slices in a single layer, slightly fanned out, in the baking dish. Pour the batter over the pears and bake until the top is golden brown and the custard is firm, 35 to 40 minutes. Serve warm or at room temperature, sprinkled with confectioners' sugar.

Barefoot Contessa in Paris

Here is another one I copied out of a magazine same directions

Scraped insides of ½ vanilla bean	2 ½ cups fresh berries, mixed or any kind
4 large eggs	2 ½ cups fresh berries
½ cup milk	
½ cup heavy cream	1 9" pie pan Bake at 425 degrees 10 min.
1/3 cup sugar	then 375 degrees 30 minutes
2 tablespoons melted butter	
¼ teaspoon almond extract	Dust with powdered sugar
pinch of salt	
¼ cup flour	