

Brigitte's Blueberry Clafoutis

Serves 6

- 2 tablespoons salted butter, melted and cooled, plus more for the pan
- 6 oz blueberries
- $\frac{1}{4}$ cup sugar
- $\frac{1}{2}$ cup whole milk
- $\frac{1}{2}$ cup heavy cream
- 3 eggs
- $\frac{1}{2}$ cup (65g) all-purpose flour
- Pinch of salt
- Confectioners' sugar, for serving

Heat oven to 375°F with rack in center. Generously butter an 8-inch square or 9-inch round baking pan.

In a blender, combine $\frac{1}{4}$ cup sugar, the milk, cream, melted butter, eggs, flour, and salt. Blend until combined and frothy, about 1 minute.

Evenly scatter blueberries in the prepared baking pan. Gently pour batter over blueberries. Bake clafoutis until puffed and golden brown, 30 to 35 minutes. Allow to cool for a few minutes.

Just before serving, dust with confectioners' sugar. Spoon into bowls while still warm or enjoy at room temperature.



If Brigitte were to invite Margot to her home during the summer, here is the clafoutis she would make. You can play around with the ingredients: try using all whole milk or heavy cream and replace the blueberries with raspberries, cherries, or halved strawberries. Leftovers can be kept in the fridge for a few days. I like to heat mine up for breakfast and serve with toasted chopped pecans and a spoonful of yogurt.