

## Plum Clafoutis

<p><b>Equipment:</b> Measuring cups &amp; spoons Blender or food processor Wooden spoon 2 baking dishes Paper towel</p>	<p><b>Ingredients:</b> 1 tablespoon unsalted butter (at room temperature), for greasing 2 tablespoon sugar 500 g preserved plums Icing sugar, for dusting Cream to serve with <u>Batter</u> 120 g plain flour 1 teaspoon baking powder 6 large free-range eggs 120 g sugar 600 ml milk 1 teaspoon vanilla extract A large pinch of salt</p>
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### What to do:

1. Preheat the oven to 180°C.
2. Mix all the batter ingredients in a blender or food processor until totally smooth, then set aside for 10 minutes. (Ideally 20 – 30 minutes but you won't have the luxury of this time in the kitchen classroom).
3. Meanwhile, grease 2 \* 25cm baking dishes with the softened butter, then sprinkle over the sugar.  
  
Or, in the kitchen classroom you might like to use muffin trays. Grease the muffin trays, and then sprinkle sugar over each hole.
4. Place the plums gently over the base of both baking dishes or one in each muffin tray hole. Make sure you create one per person in the kitchen classroom.
5. Pour the batter over the plums until they are just covered. Place each dish/tray in the oven to bake for about 30 to 35 minutes, or until puffy and golden. If you choose to use muffin trays, the cooking time should only be about 10-15 minutes.
6. Dust the clafoutis with icing sugar and serve lukewarm with cream.