

Triple Berry Clafoutis by Lynn's Recipes



Lynn demonstrates a delicious Triple Berry Clafoutis. This is great to serve as a dessert, especially when berries are in season. From a Simple Pantry via Pinterest. Serves 8

Ingredients:

- 1 Tablespoon Butter
- 2 cups Mixed Berries (Raspberries, Blueberries, Blackberries)
- 1/3 Cup All Purpose Flour
- 1/3 Cup Sugar
- Pinch of Salt
- 3 Eggs, beaten
- 3/4 Cup Whole Milk
- 1/4 Cup Heavy Cream
- 1 teaspoon vanilla extract
- 1/4 Cup Powdered Sugar (for garnish)

Preheat oven to 375°. Grease a deep dish pie plate with butter or cooking spray then add the berries and set aside.

In a large bowl, combine the flour, sugar, and salt. Whisk in the eggs, then add the milk, cream, and vanilla and stir until smooth.

Pour the mixture gently into the pie plate over the berries. Place in the oven and bake for 25 minutes, or until the custard has puffed and set, but still slightly jiggly in the middle.

Allow to cool on a rack for 15 minutes, sprinkle with powdered sugar and serve.

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Lynn's Recipes | June 2015
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