

Cherry Calfoutis.

Serves: 6

Cooking time: 30-35 minutes

Ingredients

4 Church & Manor hen eggs
450g/1lb fresh cherries, pitted or -
400g tin black cherries, drained and pitted
60ml/4 tbsp kirsch or cherry brandy
100ml/4 fl oz milk
150ml/ 1/4 pt whipping cream
2.5ml/ 1/2 tsp vanilla essence
100g/4oz caster sugar
25g/1oz plain flour
Icing sugar

Method

1. Preheat the oven to 200C/Fan 180C/400F/Gas Mark 6. Lightly oil a 23cm/9 in wide ovenproof dish. Mix the cherries and kirsch or brandy together and set aside.

2. Put the milk, cream and vanilla essence in a pan and heat until almost boiling. In a large bowl, beat the eggs and sugar until creamy, add the flour and beat until smooth. Pour over the hot milk and mix well. You can leave the mixture to stand for up to 1 hr.



3. Scatter the cherries over the base of the dish. Stir the batter, then pour over the cherries in the dish. Bake for 30-35 minutes or until risen and puffy. Dust with icing sugar and serve warm or cold with whipped cream.