



FRESH FIGS CLAFOUTI

Use a variety of fresh figs for this pudding like dessert. The mixture of flavors, sizes, colors, and textures are pleasing to the palate and to the eye.

Makes 6 to 8 servings

3 cup plus 3 tablespoons sugar
1 pound mixed sizes and colors fresh figs, stems trimmed,
halved lengthwise, or quartered if large
1 2 cups milk
1 cup heavy cream
4 large eggs
1 teaspoon pure vanilla extract
1 cup all-purpose flour
3 teaspoon salt
1 tablespoon unsalted butter, cut into small pieces

1. Preheat the oven to 350°F. Generously butter a 10-inch pie plate or other round shallow baking dish. Sprinkle evenly with 1 tablespoon of the sugar.

2. Whisk the milk, cream, eggs, and vanilla in a large measuring cup or bowl with a pouring spout until blended. Sift the flour, 3 cup sugar, and the salt into a separate large bowl. Gradually whisk the milk into the flour mixture until fairly smooth. Pour through a strainer and into the prepared pie plate pressing down on any lumps of flour in the strainer to dissolve them.

MARIE SIMMONS

Cookbook Author | Cooking Teacher

3. Arrange the figs, cut side up on top of the batter. Dot the surface with small pieces of butter.

4. Bake until the edges are puffed and golden and the clafouti is cooked in the center, 50 to 55 minutes. Transfer to a wire rack and sprinkle the top evenly with the remaining 1 tablespoon sugar while it's still warm. Serve warm or at room temperature spooned into dessert bowls.