

## **Banana Clafoutis** *with Coconut Cream* *(gluten-free version)*



### **Ingredients:**

1	Tablespoon	Butter
1	Tablespoon	Sugar
2	Large	Bananas, peeled & sliced
6	Large	Eggs
2	Cups	Half & half
1/3	Cup	Coconut flour
1/2	Cup	Sugar
1	Teaspoon	Vanilla extract
1/4	Teaspoon	Salt
1/2	Cup	Heavy Cream
1	Tablespoon	Powdered Sugar
1/4	Teaspoon	Coconut extract

### **Directions:**

1. Preheat oven to 350°. Grease 6 individual ramekins with butter. Sprinkle with sugar. Place the banana slices in bottom. Set aside.
2. Whisk eggs, half & half, coconut flour, sugar, vanilla extract and salt until smooth. Pour batter into the ramekins, dividing equally.
3. Bake until puffed and golden brown – about 45 minutes, or until a toothpick inserted in center comes out clean.
4. Whip heavy cream in a well-chilled bowl until soft peaks form. Add powdered sugar and coconut extract. Beat until stiff peaks form. Serve with clafoutis.