

# STRAWBERRY CLAFOUTIS



## Ingredients:

1	Tablespoon	Butter
½	Pound	Fresh Strawberries
2	Teaspoons	Cornstarch
3	Large	Eggs
1	Cup	Milk
¾	Cup	A.P. Flour (use coconut flour if gluten free)
¼	Cup	Sugar
2	Teaspoons	Vanilla Extract
¼	Teaspoon	Salt

## Directions:

1. Preheat oven to 350°. Grease a 2 quart baking dish with the butter.
2. Rinse, hull and halve strawberries lengthwise and toss with cornstarch until evenly coated, then arrange cut side down in bottom of dish.
3. Whisk eggs, milk, flour, sugar, vanilla and salt until smooth. Pour over strawberries.
4. Bake until puffed, golden brown and set in center – about 50 minutes. Serve warm. Dust with powdered sugar before serving, if desired.