



Cherry Clafoutis

Ingredients

- butter and sugar to coat the dish
- 1 lb tart cherries
- 3 Tbsp cognac
- powdered sugar
- 1/4 Cup sugar
- 4 eggs
- 1/4 Cup flour
- 1/4 tsp salt
- 2 Cups milk
- 1/2 Cup [Fustini's Traverse City Cherry balsamic vinegar](#)
- 1 Cup heavy cream
- 2 tsp [Fustini's Cara Cara Cream Vanilla balsamic vinegar](#)

Directions

Step 1.

Sprinkle with the cognac and dust with powdered sugar. Heat cherry balsamic to a simmer and reduce by half to create a syrup. Whip cream until medium peaks form, add vinegar and a pinch of sugar and whip to stiff peaks. Serve Clafoutis topped with whipped cream and drizzled with cherry balsamic reduction.

Step 2.

Butter a 1.5 qt baking dish and coat it in sugar. Whisk 1/4 cup sugar and eggs until very frothy, add flour and salt and stir briefly until smooth. Stir in milk and cherries, and pour into prepared dish. Bake in a 375 degree oven for 50 minutes, remove and let cool 5-10 minutes.