

# easier than apple pie

Once you've gone to market and filled up your basket with Jonagolds what do you do? You could make a pie, but why not try an easier dessert like a clafouti [kla-foo-TEE]?

Traditionally, this rustic French dessert is all about cherries, but since it's apple season, we made them the star, with a few dried cherries as a nod to the classic.

You don't need to make a dough for clafouti. Instead a quick buzz of the batter ingredients in a blender before baking yields a custardy, slightly puffed dessert that's so simple, it's perfect for anyone who's pie phobic.

## Apple Clafouti "Pie" with dried cherries

Serve clafouti at room temperature drizzled with the warm reserved juices.

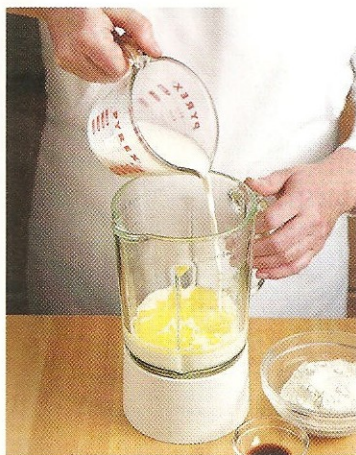
Makes one 9-inch deep dish pie  
Total time: 45 minutes

### FOR THE FILLING—

- 1/2 cup dried cherries
- 1/2 cup apple liqueur or brandy
- 4 Jonagold apples, peeled, cored, and sliced (1 3/4 lb.)
- 1/3 cup packed brown sugar
- 3 Tbsp. unsalted butter
- 1 Tbsp. fresh lemon juice
- 1/2 vanilla bean, seeds scraped

### FOR THE BATTER—

- 4 Tbsp. unsalted butter, melted (plus 1 Tbsp., melted, for brushing pie plate)
- 3 eggs
- 1 cup half-and-half
- 2/3 cup all-purpose flour
- 1/2 cup granulated sugar
- 1 tsp. vanilla extract
- 1/2 tsp. table salt
- Ground cinnamon and sugar



Blending the batter until it's smooth and frothy helps ensure a clafouti that's light and airy when baked.

**Preheat** oven to 400°.

**Combine** cherries and liqueur in a small bowl; set aside to plump, 15–30 minutes. Strain cherries, reserving liquid; set both aside.

**Cook** apples, brown sugar, 3 Tbsp. butter, lemon juice, vanilla seeds, and reserved liqueur in a skillet over medium heat, until apples soften, 7–10 minutes.

**Brush** pie plate, with 1 Tbsp. melted butter; heat in oven while blending batter.

**Blend** first 7 ingredients for batter until smooth and frothy; set aside.



Use a slotted spoon to remove apples from the skillet. Reduce the remaining juices by a third.

**Pour** half the batter into heated pie plate. Layer half of the apples, (reserving apple juices) on top of batter followed by half the cherries. Repeat layering with remaining apples and cherries. Top with remaining batter and sprinkle with cinnamon and sugar; bake until golden and set in the center, 25–30 minutes.

**Simmer** reserved juices in a skillet until reduced by a third. Serve clafouti drizzled with warm juices.

Per 1/2th: 244 cal; 11g total fat (7g sat); 81mg chol; 123mg sodium; 30g carb; 4g fiber; 3g protein