




RECIPES / DESSERTS

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# Strawberry Clafouti

 Makes:  
12 servings

 Freezes:  
not recommended



## Ingredients

¾ cup	175 mL	sugar
3		eggs
1 can		<b>Carnation®</b> Regular, 2% or Fat Free Evaporated Milk
1 tsp	5 mL	vanilla extract
¾ cup	175 mL	<b>Robin Hood®</b> Original All Purpose Flour
2 cups	500 mL	Sliced strawberries

## Garnish

Icing sugar

## Directions

- 1 : Preheat** oven to 375°F (190°C). Butter a 10" (25 cm) pie plate.
- 2 : Beat** sugar and eggs on medium-high speed for about 3 minutes until mixture thickens and lightens in colour. Turn speed to low and add evaporated milk, vanilla and flour. Mix until combined. Let batter rest in bowl for 10 minutes.
- 3 : Place** Strawberries in pie plate. Pour the batter over the fruit.
- 4 : Bake** preheated oven 50 to 55 minutes, or until top is golden brown and custard is firm. Serve warm or room temperature. Sprinkle with icing sugar before serving.