



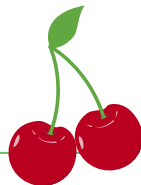
One morning, I wanted to make a recipe I saw in a Hannaford Fresh magazine, but didn't have fresh fruit, so I improvised a bit and it turned out great. I always have frozen berries on hand for smoothies, but they worked perfectly in this French breakfast treat, which was so easy to make!

- Anna



Easy Berry Clafoutis

FROM THE KITCHEN OF ANNA MCDERMOTT



Ingredients

1 TBS butter
1 cup whole milk
2/3 cup sugar
3 large eggs
2 tsp vanilla
1/4 tsp salt
1.5 cups frozen Wyman's blueberries,
cherries, strawberries, etc (if you
have them on hand, fresh berries
work great, too)
Powdered sugar for topping

Directions

1. Preheat oven to 350 degrees. Rub 10" cast iron skillet with butter and place in oven to preheat.
2. Blend milk, flour, eggs, sugar, vanilla and salt until smooth.
3. Take out the pan from the oven (it's hot so use mitts) and pour batter into it. Scatter berries on top and bake for 40-45 minutes – until a toothpick comes out clean.
4. Let clafoutis cool a bit before dusting with powdered sugar and serving.