**Cherry Batter Cake aka Clafoutis aux Cerise Noir**

(traditional dish from central France)

\*Oblong baking dish about 7 in by 11in with 1 ¼ inch walls \*

**Preheat oven to 425 F**

¼ cup butter

4 eggs

½ cup granulated sugar

1 cup flour

2 tbl melted butter

 1 ¼ cup milk

2 tbl cherry liquor or apple jack

Pinch salt

1 lb. ripe pitted cherries

Using one tbl of the butter, grease the baking pan. In a large bowl, whisk the eggs and sugar together until thick and foamy. While still whisking add the flour slowly, then half of the melted butter, milk, liquor and the pinch salt. Pour a ¼ inch layer of the batter in to the baking dish. Bake for 5 minutes or until it sets. Pull out and cover with the cherries, then pour rest of batter on top .Dot with remaining melted butter then bake for 30 minutes. If it browns too fast top with aluminum foil until time is up. Sprinkle with a touch of sugar and serve it forth warm or cold.

Been making this since the summer of 1988.Original recipe source “The World Atlas of Food” copyright 1969, a book I had loaned from my local library. I made some minor changes to the original recipe over the years.

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