



Mixed Berry Clafouti

Ingredients:

- 1 tbsp butter (for greasing the baking dish)
- 250-350g mixed berries in season or frozen
- 1 ¼ cups milk
- 3 tbsp honey
- 1 tsp vanilla extract (optional)
- 3 large eggs, lightly beaten
- ¾ cup plain flour



Method:

Preheat oven to 180 degrees. Butter a 12-inch baking dish.
Whisk milk, honey, eggs, and vanilla extract in a medium bowl.
Cover bottom of tin with berries. Pour batter into tin to cover berries and bake 35-45mins or until clafouti has browned and a knife inserted in the centre comes out clean. Serve warm or cool.

