

# Raspberry Clafoutis

(serves 12)

## Ingredients:

1 tbsp unsalted Butter, room temperature, for greasing pan  
6 large Eggs, room temperature  
1 $\frac{2}{3}$  cups Milk, room temperature  
 $\frac{2}{3}$  cup Sugar, plus 2 tbsp for the top, plus for the pan  
1 tbsp Vanilla  
 $\frac{1}{4}$  tsp ground Cardamom  
 $\frac{1}{4}$  tsp ground Cinnamon  
 $\frac{1}{4}$  tsp kosher Salt  
 $\frac{3}{4}$  cup Flour  
2 (6 oz) containers Raspberries  
 $\frac{3}{4}$  cup Greek Yogurt  
2 tsp Agave syrup  
 $\frac{1}{4}$  cup powdered Sugar  
 $\frac{1}{2}$  cup toasted Pistachios, chopped

## Method:

Preheat the oven to 400 degrees.  
Grease a 3-quart Dutch oven with 1 tbsp butter, then sprinkle with 1 tbsp sugar.  
Warm gently over low heat while you make the batter.  
To a blender, add the eggs, milk,  $\frac{2}{3}$  cup sugar, vanilla, cardamom, cinnamon, salt and flour.  
Blend on high until a smooth batter forms – about 30 seconds.  
Sprinkle the raspberries over the bottom of the preheated Dutch oven.  
Pour the batter over the raspberries and sprinkle the 2 tbsp sugar over the top.  
Transfer the pan to the preheated oven; bake until the Clafoutis is puffed and just set – about 30 minutes.  
Let cool in the pan for 10 minutes (it will deflate slightly).  
Meanwhile, whisk together the yogurt and agave syrup in a small bowl.  
Dust the Clafoutis with powdered sugar.  
Serve with yogurt and chopped pistachios on the side.