



BUTLER'S PEACH AND BLUEBERRY CLAFOUTI

Butter for preparing pan.

Filling:

2 cups fresh Butler's peaches, peeled and sliced (about 3 peaches)

1 cup fresh Butler's blueberries

$\frac{1}{2}$ tsp. freshly grated orange rind

$\frac{1}{4}$ cup granulated sugar

Batter:

1 cup whole milk

3 eggs, at room temperature

$\frac{1}{2}$ cup flour

1 Tbsp. sugar

2 tsp. vanilla extract

Whipped cream or vanilla ice-cream

Pre-heat oven to 350°. Grease sides and bottom of an 11 inch pie pan, preferably deep-dish, with butter. Arrange peaches in pan, sprinkle with blueberries. Sprinkle with grated orange rind and sugar. In a blender or food processor combine batter ingredients. Pour batter evenly over fruit in pan. Place in pre-heated 350° oven for 30 minutes. Best if served warm with whipped cream or vanilla ice cream.

From the Kitchen of Mrs. Butler

www.butlersorchard.com

