

Cranberry Clafouti (Custard)

3 cups fresh cranberries
1 cup plus 2 tablespoons milk
1 1/2 cups cranberry juice cocktail or water
3/4 cup heavy cream
6 eggs 3/4 teaspoon vanilla extract
1 cup plus 2 tablespoons sugar
Pinch of ground cinnamon
6 tablespoons all-purpose flour

Preheat the oven to 400o F. Butter 6 1-cup custard cups or a 9-inch oven-proof baking dish. In a small saucepan, cook the cranberries and cranberry juice over low heat for 5 minutes. Drain the cranberries, reserving both berries and juice. Return the juice to the saucepan and boil down until reduced to ¼ cup. Set aside. Combine the eggs, sugar, flour, milk, cream, and vanilla in a blender and blend at high speed for 1 minute, scraping down the sides of the blender once. Blend in the reduced cranberry liquid. Spread the cranberries in the bottom of the prepared dishes. Pour the custard mixture over the berries and sprinkle with cinnamon. Bake until the custard is puffed and golden, 40-45 minutes. Serve hot or warm.

Makes 6 servings