



Blueberry Clafoutis



Ingredients:

3 eggs 1 cup whole milk 1/2 cup sugar
pinch of salt 2 Tsp. melted butter
1 tsp. vanilla 1/2 cup flour
2 drops lemon essential oil
A generous amount of blueberries to
scatter over the custard



Directions:

Preheat oven to 350 degrees F. and
grease a 9" cast iron skillet.
Whisk together the eggs, milk, sugar,
salt, and butter.

Add the vanilla and lemon oil.
Blend in the flour until smooth.
Pour the batter into the skillet.
Scatter the fruit over the top of the
custard.

Bake for 35-40 minutes until the
custard is brown and the center
slightly jiggly.


3 Winks Design

