



# GOLD TOP CLAFOUTIS NOEL

## SERVES 6

Celebrate the festive season with a Christmas twist on the classic French clafoutis! This warm baked dessert is studded with whisky soaked cranberries to add a hint of holiday cheer, making it the perfect centrepiece for your Christmas Day table. Simple to prepare yet delightfully indulgent, it's a treat to share with loved ones on chilly winter evenings. Serve it with the Gold Top Christmas Custard for some added indulgence.

### INGREDIENTS

55g dried cranberries  
1 tbsp whisky  
Grated zest of 1 orange  
55g plain flour  
170g caster sugar  
1tsp baking powder  
Pinch salt  
4 medium eggs  
1 tsp vanilla extract  
340mls Graham's Family Dairy Gold Top Milk  
15g butter  
100g frozen black cherries

### METHOD

1. Put the cranberries into a small bowl and mix in the whisky and orange zest. Allow to soak for at least an hour.
2. Set the oven to 160°C fan/Gas Mark 4
3. Sift the flour, baking powder, salt and sugar into a medium sized mixing bowl.
4. In a separate bowl whisk the eggs, vanilla extract and milk together.
5. Pour the liquid ingredients into the dry ingredients and quickly whisk together – this can also be done in a liquidiser. Strain the cranberries and add the whisky to the mixture.
6. Heat a non-stick, ovenproof pan on a medium heat and add the butter. Once melted add the batter and scatter over the cranberries and still frozen black cherries.
7. Cook over a medium heat until a crust forms round the outside but be very careful not to burn the base.
8. Put it into the preheated oven for about 15 minutes or until it is risen and golden brown.
9. Slide out onto a serving plate and dust with icing sugar. Serve warm with pouring cream.

*Note: Alternatively, this can be cooked in a greased shallow ovenproof dish in the oven for approximately 30 – 40 minutes or until risen and golden brown. If the clafoutis is getting too dark, turn the heat down to 150°C fan.*