

Clafoutis?

Oui!

Here's a yummy new breakfast to try. It's called *clafoutis* (pronounced kla-FOO-tee). In France people eat it for dessert, but it's also delicious for breakfast. You can make it with your favorite fruit, and it's good either warm or cold.

- 4 eggs**
- 2 cups milk or rice milk**
- 1/3 cup flour**
- 1/3 cup sugar**
- 1/4 teaspoon salt**
- 1 teaspoon almond extract or vanilla extract**
- 1/2 cup fresh or frozen fruit of your choice (cherries, blueberries, raspberries, peaches)**

Place eggs, milk, flour, sugar, salt, and extract in a blender. Blend on low speed for about 30 seconds. Pour into a quiche dish or ovenproof glass dish. Put fruit on top. Cook at 350°F (177°C) for 45 minutes or until clafoutis is not very jiggly.

'Oui' is French for 'yes.'  
It's pronounced 'we.'