

Raspberry Brown Sugar Gratin [Russian Gratin with Raspberries]

via Smitten Kitchen

Adapted from Jeremiah Tower's *New American Classics* via Regina Schrambling



4 cups fresh raspberries, or any berries
4 cups sour cream, or creme fraiche
2 cups dark brown sugar

Per Serving (excluding unknown items): 323 Calories; 16g Fat (44.0% calories from fat); 3g Protein; 44g Carbohydrate; 3g Dietary Fiber; 34mg Cholesterol; 55mg Sodium. Exchanges: 1/2 Fruit; 0 Non-Fat Milk; 3 Fat; 2 1/2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 12

There are a lot of ways you can play around with this — flavoring the sour cream with lemon, vanilla, cinnamon or almond; using a mix of berries, etc. — but it is flawless the way it is. Want to fancy it up for fancy people? Make it in individual ramekins or tiny gratin dishes. Swap thick, full-fat Greek-style yogurt swapped for sour cream and serve it at a brunch.

1. Preheat broiler.
2. Gently fold raspberries and sour cream together in a shallow 1-quart dish. Press the brown sugar through a sieve or mesh colander so that it sprinkles evenly over the dish. (don't use a sifter, it doesn't work.)
3. Run the dish under the broiler until the sugar just starts to caramelize. Eat at once. Keeping: The leftovers are equally delicious, even suitable for a splurge breakfast.