

# Aarti Sequiera's Blackberry-Ginger Clafouti



**Servings: 7**

1 tablespoon butter, at room temperature

1/3 cup sugar, plus 1 tablespoon or Splenda Granular

1/2 cup flour

1 pinch kosher salt

1 teaspoon fresh ginger, grated

1/4 teaspoon garam masala

3 large eggs

1/2 cup milk

1/2 cup heavy cream

2 teaspoons vanilla extract

1 cup blackberries, fresh, or any berry, or a mixture (I used a few fresh figs)

Powdered sugar, for dusting

Whipped cream, optional, or drizzle with heavy cream, optional

1. Preheat the oven to 350°.

2. Grease a 9-inch pie plate with the butter. Dust the dish with 1 tablespoon sugar, making sure you cover the sides too! Hold the pie plate near-vertical and shimmying the sugar around the edge. Set the pie plate aside.

3. Using a stand mixer, an electric hand-mixer or a blender, mix the remaining 1/3 cup sugar, flour, 1/4 teaspoon salt, ginger, garam masala, eggs, milk, heavy cream and vanilla and let it go until the mixture is frothy.

4. Arrange the fruit in the bottom of the pie plate, and slowly pour the batter into the dish.

5. Bake for 40 to 50 minutes, rotating the dish halfway to ensure even cooking. You'll know it's done when you insert a knife into the center and it comes out clean. Don't worry if certain areas puff up more than others as the clafouti cools on your counter it will even out.

6. Serve warm or at room temperature, dusted with a little powdered sugar, and topped with a little whipped cream, if desired.

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Per Serving (excluding unknown items): 199 Calories; 11g Fat (48.8% calories from fat); 5g Protein; 21g Carbohydrate; 1g Dietary Fiber; 121mg Cholesterol; 79mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 0 Non-Fat Milk; 2 Fat; 1/2 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>