



Ingredients

Serves: 4-6

Preparation time: 10 minutes

Cooking time: 12

250g/9 oz prunes, stones removed

500ml/18fl oz strong black tea

100g/3 1/2oz plain flour

85g/3 oz caster sugar

6 eggs, lightly whisked

1 tsp vanilla extract

300ml/10 1/4fl oz full-fat milk

300ml/10 1/4fl oz double cream

1 tbsp butter

Icing sugar for dusting, optional

Directions

A variation on the traditional French dessert, we've used prunes soaked in tea. Golden-brown on top, and slightly wobbly, it is usually served lukewarm with a dusting of icing sugar.

1. Begin by soaking the prunes for eight hours, or overnight, in the tea. Drain, and set aside.
2. When you are ready to make the clafoutis, preheat the oven to 190C/375F/Gas 5.
3. In a large mixing bowl, fold the flour and sugar into the whisked eggs.
4. Gradually beat in the milk, cream and vanilla to make a smooth batter.
5. Preheat a baking dish or tart tin, at least 20cm diameter, and drop in the knob of butter, rolling it around to grease the dish.

6. Pour the batter into the dish, and scatter the tea-steeped prunes over the top. Bake for 30-35 minutes, by which time the pudding will be just set in the middle and golden-brown and risen at the edges. Allow to cool for 15-20 minutes, by which time it will have sunk in the centre.
7. Dust with icing sugar to serve, if desired.