

BLUEBERRY RED CURRANT FLAUGNARDE

INGREDIENTS

1 cup red currants
1 cup blueberries
1/2 cup flour
1 1/4 cups milk
2/3 cup sugar
3 large eggs
1 tbsp vanilla extract
pinch of salt
powdered sugar

DIRECTIONS

Preheat oven to 350F. Spray (or grease) a 10-inch cast iron pan and set aside.

Place milk, 1/3 cup sugar, eggs, vanilla, salt and flour in a mixing bowl. Using a hand mixer, mix ingredients until it's free of lumps. Pour 2/3 of the prepared batter into the skillet. Place dish the preheated oven and bake for 10 minutes. Remove from oven then place your fruits on top, sprinkle the remaining sugar over the fruits then carefully pour the remaining batter. Place back in the oven and bake for 50-60 minutes or until it's all puffed up and brown on top.

Sprinkle with powdered sugar and serve immediately.