

# Mom H's Blackberry Clafoutis ( From Rolanda Nygren)

## Description

3 cups blackberries  
7 Tbsp sugar (divided)  
¾ cup flour  
1/3 t baking powder  
¼ t salt  
3 eggs  
2 tbsp dark rum (or any other liquor)  
2 tbsp melted butter  
Sugar to sprinkle on top

Spread blackberries (blueberries) fresh or frozen on a 10 inch greased glass pie plate or shallow baking dish. Sprinkle evenly with 4 Tbsp of sugar. Combine flour, remaining 3 Tbsp of sugar and salt. In another bowl, whisk together eggs. Pour eggs over dry ingredients. Add melted butter + rum , mix and pour over berries. Bake 375F for 25 to 30 minutes until top is puffed and golden and the edges slightly browned. Sprinkle with bit of sugar and serve warm.

## Summary

**Yield:** 8

**Prep Time:** 45 minutes

**Category:** Desserts

## Ingredients

## Instructions