How to make grapes clafoutis (Fruit baked in batter) by Jean-Gabriel, Maxence and Valentin

Ingredients

- . 450 g grapes
- . 100 g flour
- . 40 cl milk
- . 4 eggs
- . 180 g sugar
- . 20 g vanilla sugar
- . 10 g butter



Preparation_



1) Preheat the oven to 180°c

2) In a salad bowl, mix all the ingredients well = eggs, sugar, vanilla sugar.

Beat all the ingredients until the mixture becomes

light and fluffy and add flour.

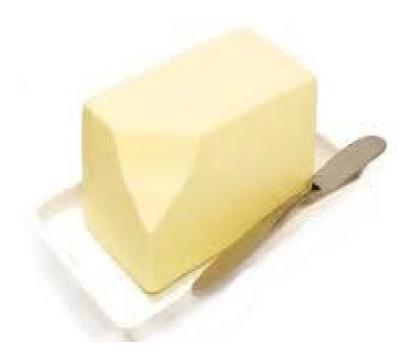
Put the milk gradually.



3) -Wash the grapes-cut them in half-and seed them



4)Butter a 38x25 cm cake pan



5) put the grapes in the cake pan



6) pour the mixture into the prepared pan and spread it with a wooden spoon



7) bake for about 40 minutes



8) serve to your family and friends.



Enjoy!!!!!!