

# How to make grapes clafoutis (Fruit baked in batter)

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## 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!!!!!!