

# Cherry clafoutis with the thermomix

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500g of cherries  
250g of milk  
100g of flour  
60g of granulated sugar  
10g of oil  
4 eggs  
1 packet of vanilla sugar

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Preheat the oven to 210°C (410°F).

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Grease your cake pan.

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Wash the cherries and place them at the bottom of your cake pan.

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Put the flour, eggs, granulated sugar, vanilla sugar, and milk in the Thermomix bowl and mix for 30 seconds at speed 4.

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Pour the mixture into the cake pan.

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Bake for 10 minutes at 210°C (410°F).

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Reduce the oven temperature to 180°C (350°F) and continue baking the clafoutis for another 20 minutes.

Enjoy your homemade clafoutis in the Thermomix and savor it. Yum ;)