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Blueberry Clafoutis

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Try something a little new (and French) for brunch.

By [Pam Lolley](#) | Updated on October 31, 2023

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by; Food Stylist: Margaret Monroe Dickey

15 mins

55 mins

8

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Instead of the usual [pancakes](#) or [waffles](#), try something new for brunch and serve blueberry clafoutis. This French dish might sound fancy, but a clafoutis ("cl-ahh-foo-tee") doesn't require any special ingredients—you probably have all of them in your kitchen. The batter comes together easily in a single bowl, and it bakes in a buttered skillet or baking dish with a custardy texture and crisp, browned edge.

When you mix up the batter, make sure it is completely smooth, then let it stand for 5 minutes. If you prefer, you can even use your blender for this step. Unlike pancakes, clafoutis doesn't need to be flipped. It bakes like a [Dutch baby](#), rising up in the pan (although not quite as high), then sinking a bit.

Traditional clafoutis is made with unpitted cherries or other fruits to add color and a burst of flavor. [Blueberries](#) look and taste great, but you can also substitute sliced [strawberries](#), raspberries, blackberries, or any type of pitted and sliced stone fruit if you prefer.

What Is Clafoutis?

Clafoutis is a traditional French dessert made by pouring a simple batter over whole, unpitted cherries in a buttered dish. It's baked until light, custardy, and golden brown along the edges, and often served with a dusting of powdered sugar. The pits in the cherries add a subtle almond flavor to the confection when baked.

Clafoutis originated in south-central France. One possible explanation for its

comes from the Occitan word "clafir," meaning "to fill" (the

different types of fruit, which the French referred to as “flaugnarde” (a non-cherry clafoutis).

The Difference Between Clafoutis and a Dutch Baby

While the ingredients in a clafoutis and Dutch baby may be similar, or even identical, the end result is different. While both are mildly sweet and can be served for brunch as well as for dessert, a Dutch baby bakes up much more like a puffed-up pancake: with a golden, tender crust along the edges and soft, light, but custardy center.

Clafoutis are custardy and flan-like throughout, studded with fruit, and may gain additional richness from the type of dairy used (this recipe calls for heavy cream).

Ingredients for Blueberry Clafoutis

To make this clafoutis, you'll need:

Fresh blueberries: For a pop of juicy, fresh fruit throughout the clafoutis.

All-purpose flour: Thickens and adds stability to the batter.

Granulated sugar: Sweetens the mix.

Table salt: Can be substituted with kosher salt (increase amount slightly).

Heavy whipping cream: For extra richness and a flan-like consistency.

Large eggs: Helps set the batter.

Salted butter: Used to grease the dish for browned edges, and added into the batter for additional richness.

Powdered sugar: For dusting on the warm clafoutis before serving.

How To Make Blueberry Clafoutis

This clafoutis comes together easily for an impressive dish with little effort. Full instructions are below, but here's a brief recap before you get started:

Step 1. Preheat oven to 375°F. Butter a 9-inch square baking dish. Sprinkle blueberries evenly over bottom.

Step 2. Whisk together flour, sugar, and salt in a large bowl; whisk in cream, eggs, melted butter, and vanilla until smooth. Let stand 5 minutes; pour over blueberries.

Step 3. Bake until golden brown and set, 25 to 30 minutes. Sprinkle with powdered sugar just before serving.

Variations for Blueberry Clafoutis

Clafoutis can be made with all sorts of fruits, including blackberries, raspberries, strawberries, apples, pears, peaches, plums, and of course, cherries, among others.

You can also flavor the batter with almond extract, spices, a splash of liqueur, citrus zest, and more.

How To Serve Blueberry Clafoutis

Serve the clafoutis when it is still warm from the oven, dusted with powdered sugar, and sliced into wedges or squares. Top with a dollop of [whipped cream](#) or whipped crème fraîche for an additional touch.

Clafoutis can be made in advance, and the leftovers reheated and enjoyed for a few days after serving.

To make ahead: Make one day in advance, cool, wrap, and refrigerate. Warm before serving.

Storing leftovers: Refrigerate leftover blueberry clafoutis, wrapped, for up to three days.

To reheat: Place clafoutis into a preheated 350°F oven until warmed throughout.

Editorial contributions by **Katie Rosenhouse**.



Cook Mode (Keep screen awake)

Ingredients

2 cups fresh blueberries (about 12 oz.)

1/2 cup (about 2 1/8 oz.) all-purpose flour

1/2 cup granulated sugar

1/4 tsp. table salt

1 cup heavy whipping cream

3 large eggs

2 Tbsp. salted butter, melted, plus more for greasing dish

1 Tbsp. vanilla extract

1 Tbsp. powdered sugar

Step 1

Prepare oven and baking dish:

Preheat oven to 375°F. Butter a 2 1/2-quart, 9-inch square baking dish or cast-iron skillet. Sprinkle blueberries evenly over bottom.

Step 2

Make batter:

Whisk together flour, sugar, and salt in a large bowl. Whisk in cream, eggs, melted butter, and vanilla until completely smooth. Let batter stand 5 minutes. Slowly pour batter evenly over blueberries.

Step 3

Bake clafoutis:

Bake in preheated oven until clafoutis is golden brown and set in center, 25 to 30 minutes. Let stand 10 minutes. Sprinkle with powdered sugar just before serving.

Frequently Asked Questions

Why is my clafoutis rubbery?



Can I bake this clafoutis in a different type of pan?



Can I make this batter in a blender?



Can I use frozen blueberries for blueberry clafoutis?



Additional reporting by Katie Rosenhouse

Reviews (6)

Blueberry Clafoutis

My Rating



My Review

What did you think about this recipe? Did you make any changes or notes?

CANCEL

SUBMIT

★★★★★ 5 out of 5

6 Ratings

5 star ★	6
4 star ★	0
3 star ★	0
2 star ★	0
1 star ★	0



Bev



07/13/2025

This is really the easiest and best recipe! I have made it with blueberries and schwartzberren (wild blueberries), it always turns out perfect with this recipe.

[Helpful \(0\)](#)



SereneBoba9145



09/07/2024

Love it,will try it again soon with more additions

[Helpful \(0\)](#)



BriefMelt5292



05/27/2024

Made exactly as written and it was fabulous. A new favorite for our house. I plan to try it again with some added lemon zest in the future

[Helpful \(0\)](#)



FarmWife



06/12/2023

I have made this recipe multiple times and we love it! The first time, I followed the recipe exactly with excellent results. I have used fresh peaches, canned peaches, and strawberries and all were great! The flavor is great and the custard type dough is perfect!

**BlueKnife4743**

01/22/2022

This is very easy to make, I use a cast iron skillet. Love the juicy berries on the bottom (I use whatever fresh I have on hand, blueberries, sliced strawberries, raspberries, etc.). The batter bakes in to a custard pancake. My family loves this!

[Helpful \(0\)](#)**TrustyFrog4779**

08/20/2021

Shame on the reader who rated this recipe with 1 star when they hadn't even made the dish and were asking about substitutions - they should have at least rated it as 3! I'd heard of clafoutis before, but had no idea what they were until I saw this recipe. I followed the directions exactly, but since I only had one cup of blueberries: [Read More](#)

[Helpful \(0\)](#)

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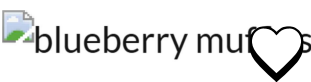
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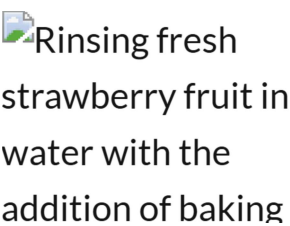
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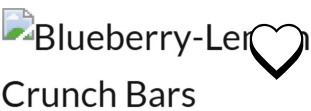
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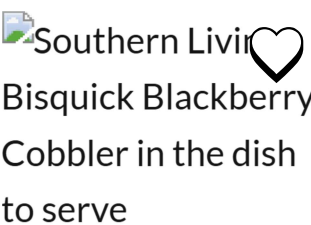
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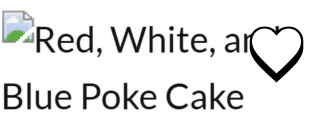
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