

**425g can stoneless black cherries in syrup,
drained well on paper towels**

1/4 cup plain flour

80g dark eating chocolate, coarsely grated

2 eggs

2 egg yolks

1/2 cup caster sugar

1/2 cup milk

1/2 cup cream

1/4 cup flaked almonds, toasted

Icing sugar, to serve

1 Preheat oven to 190°C/170°C fan forced.

Grease 4 x 1 1/4-cup shallow round ovenproof dishes with melted butter. Scatter cherries over base of prepared dishes.

2 Sift flour into a large bowl; stir in chocolate.

3 Using an electric mixer, beat eggs, egg yolks and sugar in a small bowl until pale and creamy. Gradually beat in milk and cream. Fold in flour mixture until combined. Pour over cherries.

4 Bake for 15-20 minutes or until clafouti is just set at centre. Remove from oven. Stand for 5 minutes. Sprinkle with almonds. Dust with icing sugar.