

# Mixed-Fruit Calafouti

Total Time: 95   Preparation Time: 30

## Ingredients

1 teaspoon(s) butter  
2/3 cup(s) whipping cream  
1/3 cup(s) milk  
3 egg  
1/3 cup(s) flour  
1/4 cup(s) granulated sugar  
2 tablespoon(s) butter  
1 teaspoon(s) vanilla  
1/8 teaspoon(s) salt  
3 cup(s) mixed fruit

## Nutritional Facts

Servings:	8	Calories:	204 (kcal)
Cholesterol:	116 (mg)	Fat:	13 (g)
Carbs:	19 (g)	Sodium:	98 (g)
Protein:	4 (g)	Fiber:	1 (g)

## Instructions

Preheat oven to 375°F. Butter a 9-inch pie plate with the 1 tbs. butter; set aside. In a medium mixing bowl combine whipping cream, milk, eggs, flour, granulated sugar, 2 tbs. butter melted, vanilla, and salt. Beat with an electric mixer on low speed until smooth. Arrange mixed fruit in prepared pie plate. Pour cream mixture over fruit. Bake for 50 to 55 minutes or until puffed and light brown. Cool for 15 to 20 minutes on a wire rack. Sift powdered sugar over tops. Serve warm.