

Fine w/ Food

STRAWBERRY ALMOND CLAFOUTIS

- 1 pound of strawberries, sliced in half lengthwise (~2 cups)
- 4 eggs
- ⅓ cup monk fruit
- ⅔ cups almond flour
- 1 cup almond milk
- 3 tbsp. butter, melted
- 1 tsp. almond extract
- 1 tsp. vanilla extract
- pinch of salt



preheat your oven to 350°f and butter a round cake pan. (I used a pie pan and it worked perfectly!)

in a mixing bowl (or stand mixer) combine eggs and sugar. cream together then add in flour and salt. mix to combine then add in milk, butter, vanilla extract, and almond extract. whisk together

add strawberries to baking dish, pour batter over the strawberries and transfer to oven. bake for 40 minutes (or until a toothpick comes out clean)

cool then top with powdered sugar. serve & enjoy!