

Early Summer Bounty



Blueberries, Mulberries, Strawberries, Apples, Peaches, Plums, Nectarines, Blackberries... Oh My! It's the season of summer harvest. So what *do* you do with all that fruit? Try making a Flaugnarde. Tough to say but super easy to make, this dessert is as simple as arranging the fruit of your choice in a buttered dish and pouring the thick, easy to make batter on top and baking. Somewhere between custard and a fruit pancake, this delicious rustic French desert is served hot or cold, and is often paired with a scoop of vanilla ice cream or sorbet.

Here's recipe handed down to us from Sally Levins, who loved French cooking. She called it skillet bread, but we know it was her take on Flaugnarde.

1 cup flour (white, pastry or whole wheat)

1 cup any milk product (whole, skim, sour cream, yogurt)

$\frac{1}{4}$ - $\frac{1}{2}$ cup sugar depending on the tartness of the fruit

1 teaspoon salt

1 teaspoon baking powder

2 tablespoons to $\frac{1}{2}$ cup butter (depending upon sin level desired)

2 cups fruit (fresh or frozen)

Oven at 350 degrees

Mix dry ingredients together. Melt butter in baking pan, swirl to coat and add the rest to mix. Add wet ingredients to dry and mix briefly. Add to baking pan. Top with fruit. (This is the best method for small berries, chunkier fruit is arranged in the bottom of pan, and batter poured over the fruit)

Bake until firm (30 to 40 minutes), serve topped with anything sinful.



Blueberry Skillet Bread & Ice Cream!