Strawberry Rhubarb Clafoutis
Yield: serves 6

**Ingredients:**
- Eggs: 3 pc
- Sugar: 125 ml
- Milk: 250 ml
- Vanilla Extract: 5 ml
- Butter - Melted: 30 ml
- Flour: 125 ml
- Cinnamon: 5 ml
- Nutmeg: 2.5 ml
- Strawberries – Sliced: 250 ml
- Rhubarb – Diced: 250 ml

**Method:**
1. Preheat the oven to 325°F.
2. In a large bowl, combine eggs and sugar.
3. Add the milk, vanilla and butter and mix again until smooth.
4. Stir in the flour until just combined.
5. Pour the batter into a cast iron skillet or greased 8x8 cake pan.
6. Combine the spices and brown sugar and toss with the strawberries and rhubarb.
7. Top the batter with the fruit and place into the oven on the middle rack.
8. Bake for 35-40 minutes until the batter is set and is golden and slightly puffed.

**Chef's Note:**
This dessert is best served immediately before it starts to fall.
Serve with fresh whipped cream or vanilla ice cream.