This is a wonderful dessert that guests really enjoy. Better than that, it’s easy to make and doesn’t make a big mess to clean up.

*For The Filling*

½ cup dried cherries 

½ cup VSOP cognac

 

4 Granny Smith apples (peeled, cored, sliced, and mixed with 1 Tbsp fresh lemon juice (about 1¾ lb) 

3 Tbsp unsalted butter 

½ vanilla bean, seeds scraped 

⅓ cup packed brown sugar 

*For the batter*

4 Tbsp unsalted butter, melted (plus 1 tbsp melted for brushing pie plate) 

3 eggs 

1 cup half-and-half 

⅔ cup all-purpose flour 

½ cup granulated sugar 

1 tsp vanilla extract 

½ tsp salt 

ground cinnamon and sugar 

[Add Cooking Step](http://wegottaeat.com/VanillaOrchid343/recipes/apple-clafouti-pie-with-dried-cherries) 

1. Preheat oven to 400º.

2. Combine cherries and VSOP cognac in a small bowl; set aside for 15-30 minutes. Strain cherries, reserving liquid. Set both aside.

3. Melt 3 Tbsp butter, vanilla seeds, brown sugar and reserved VSOP cognac juice in a skillet over medium heat. Add apples and stir frequently until apples soften, about 7-10 minutes.

4. Brush pie plate with 1 Tbsp melted butter. Place on cookie sheet and heat in oven while making the batter. When the pie plate is ready to be filled, it will have a “browned butter” (or semi-caramel) look.

5. In a blender, mix the melted butter, eggs, half-and-half, flour, sugar, vanilla extract and salt until smooth and frothy. Set aside.

6. Take the cookie sheet with the pie plate out of the oven. Pour one-half of the batter into the pie plate. Layer half of the apples on top of batter followed by one-half the cherries, reserving the apple juices on the bottom of the skillet. Top with remaining batter, apples, and cherries. Sprinkle generously with cinnamon and sugar.

7. Bake the *clafoutis* until golden and set in center, about 25-30 minutes. Remove from oven when done, and set aside.

8. Simmer reserved juices in the skillet until reduced by a third.

9. Serve *clafoutis* drizzled with warm juices and topped with whipped cream or vanilla ice cream.

Serves 8