



Pear Clafoutis (Serves 8)
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<http://elanaspantry.com/pear-clafoutis/>

- 1 4 large eggs
- 2 ¼ cup [agave nectar](#)
- 3 or [honey](#)
- 4 ½ cup heavy cream
- 5 ½ cup salted butter, melted
- 6 1 teaspoon [vanilla extract](#)
- 7 ⅓ cup [blanched almond flour](#)
- 8 ½ teaspoon ground cinnamon
- 9 ¼ teaspoon [celtic sea salt](#)
- 10 4 large pears, peeled, cored, and sliced
11. Butter a 9-inch ceramic tart pan, generously
12. In a medium bowl, whisk together eggs, agave, cream, butter and vanilla
13. In a small bowl, stir together almond flour, cinnamon and salt
14. Whisk dry ingredients into wet until smooth
15. Arrange the pears in a circular shape on the bottom of the tart pan, then pour mixture over pears
16. Bake at 325° for 45-55 minutes, until clafoutis is set in the center and top is golden
17. Cool and serve