

## Pumpkin Spice Clafouti

### Ingredients:

- 2/3 cup pumpkin puree
- 1 cup milk
- 3/4 cup sugar
- 1 teaspoon vanilla
- pinch of kosher salt
- 1/2 teaspoon cinnamon
- 5 eggs
- 1/2 cup all purpose flour
- powdered sugar for dusting, optional

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### Directions:

Preheat oven to 425 degrees.

Place ingredients in a blender or food processor. Blend until smooth. Let the ingredients sit for 30 minutes at room temperature.

Pour into a buttered 9 inch pie plate or cast iron skillet. Bake at 425 for 15 minutes. Reduce the heat to 375 and bake for another 10-12 minutes.

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