

Warm Plum Clafoutis

With Maple Syrup

Ingredients

500g extra firm silken tofu

¼ cup white rice flour

¼ cup tapioca flour

½ cup maple syrup

¼ cup dates, pitted

1 tsp pure vanilla extract

½ tsp almond extract

1 tsp cinnamon

½ tsp salt

200g tinned sweet plums, drained,
roughly chopped

none-dairy vanilla ice cream, sherbet or
yogurt of choice for serving

Instructions

1. Preheat oven to 350 F.
2. Oil baking dishes and set aside.
3. Place tofu in a blender and blend until smooth.
4. Add all other ingredients except plums into a blender and blend into a smooth mixture.
5. Pour into prepared baking dish. Stir in chopped plums.
6. Bake in a preheated oven for 1 hour. Remove from oven and cool on a rack for at least 10 minutes.
7. Dust with icing sugar and drizzle some extra maple syrup over the top.
8. Serve with a side of non-dairy ice cream, sherbet or yogurt of choice.