

French Far Breton - A Creamy Custard Cake with Prunes

If you love custardy, no-fuss desserts with a touch of elegance, meet



OVEN
350°F

TIME
15 min

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INGREDIENTS

- 500 ml whole milk (about 2 cups)
- 100 g all-purpose flour (about $\frac{3}{4}$ cup + 1 tbsp)
- 100 g sugar (about $\frac{1}{2}$ cup)
- 3 large eggs
- 100 g pitted prunes (about $\frac{3}{4}$ cup)
- 1 tsp vanilla extract
- 20 g butter (about 1 $\frac{1}{2}$ tbsp, for greasing)

DIRECTIONS

- 1.** Preheat & Prep: Preheat oven to 180°C (350°F). Grease a ceramic or glass baking dish (about 8x8" or similar) with butter.
- 2.** Make the Batter: In a large mixing bowl, whisk eggs and sugar until light and slightly foamy. Add flour and whisk to combine-it will be thick. Gradually pour in milk while whisking to form a smooth, thin batter. Stir in vanilla extract.
- 3.** Assemble the Dish: Pour the batter into your prepared dish. Evenly distribute pitted prunes over the surface-they will sink slightly during baking.
- 4.** Bake: Bake for 40-45 minutes, or until the top is golden brown and the center is set (a toothpick should come out clean). The custard will puff slightly then settle as it cools.
- 5.** Cool & Serve: Let cool for at least 20 minutes before slicing. Serve warm, at room temperature, or chilled.

SWAPS & NOTES

& Tips Prunes: Soak them in warm water or a splash of rum for 15 minutes if you want them plumper and juicier.

Milk: Whole milk provides the best creamy texture-avoid low-fat versions.

Additions: Feel free to add a splash of dark rum or orange zest for a flavor twist.

Use dried cherries, figs, or apricots for variation. ???
Instructions 1.

TIPS FOR SUCCESS

Don't overbake -custards continue to firm up as they cool.

For an extra-flavorful version , soak prunes in dark rum for 20 minutes before using.

Sift the flour to avoid lumps in your batter.

Make ahead-friendly : This dessert holds beautifully for up to 3 days in the fridge. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/french-far-breton-a-creamy-custard-cake-with-prunes/>