

# PLUM COBBLER



Moderate



60 minutes



Dessert



04 Servings

## INGREDIENTS

400g plums pitted and sliced  
1/3 cup light brown sugar  
2 tablespoons brandy (optional)  
1/2 cox apple peeled and grated  
3 tablespoons cornflour  
1 teaspoon ground cinnamon

### For the topping:

1 cup all-purpose flour  
1 1/2 teaspoons baking powder  
1/2 teaspoon salt  
1/3 cup granulated sugar  
8 tablespoons unsalted butter cubed and cold  
2/3 cup heavy whipping cream  
1 tablespoon coarse sugar for topping



## COOKING STEPS

Preheat oven to 375°F.

In a large mixing bowl, combine the plums, brown sugar, brandy, grated apple, cornflour and cinnamon. Spoon the mixture into a large ovenproof pan or lightly greased casserole dish.

In a medium mixing bowl combine the flour, baking powder, salt and granulated sugar. Add the butter and using a pastry blender, cut in the butter until the mixture resembles a coarse meal. Add the cream and stir with a fork just until moistened. Gently press the mixture together using a spatula, forming a loose dough. Crumble the dough on top of the plum mixture. Sprinkle with 1 tablespoon of coarse sugar.

Bake until the top is golden brown and the filling is bubbling, about 45 minutes. Serve warm topped with ice cream if desired.