

BROWN SUGAR PLUM COBBLER

SERVINGDUMPLINGS.COM

COOK TIME: 40mins

SERVES: 4

CALORIES: 497 kcal (PER SERVING)

INGREDIENTS

900 g/2 pounds plums, pitted and quartered
3/4 cup/100 g brown sugar
2 tbsp rum (optional)
1 tsp vanilla
1 tsp cinnamon
1 tbsp lemon juice
1 tbsp corn starch
butter for greasing
coarse sugar for sprinkling
vanilla ice cream, for serving
powdered sugar, for serving

*DOUGH

160 g/1 cup all-purpose flour
3 tbsp sugar
1 1/2 baking powder
1/4 tsp salt
1/2 cup/120 ml milk, at room
temperature
45 g/3 tbsp unsalted butter, melted

DIRECTIONS

Preheat the oven to 190°C/375°F.

Grease a baking dish with butter.

Combine the flour, baking powder, salt and sugar in a mixing bowl. Use a fork to whisk. Add milk and melted butter. Use a wooden spoon to stir and combine. Set aside.

Toss the plums with sugar, rum, vanilla, cinnamon, corn starch and lemon juice. Transfer into the prepared baking dish.

Drop rounded spoonfuls of dough evenly over the plum mixture. Sprinkle with coarse sugar. Bake for 30 minutes, or until the top is nicely browned.

Let cool for 5 minutes. Dust with powdered sugar. Spoon onto plates and serve with a scoop of vanilla ice cream alongside. Enjoy!

Thanks for making! ... And if you love these recipes please consider supporting me by becoming a Cooking Club Member or just buy me a coffee.