Plum and Almond Cobbler (Easy)

Author: Plumrecipes.net

Servings: 8



1/2 cup light brown sugar, firmly packed
2 tablespoons cornstarch
1/2 teaspoon cinnamon
2 1/2 lb plums, pitted, quartered
2 tablespoons lemon juice
2 tablespoons unsalted butter, cut into bits
1 cup granulated sugar
3/4 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
3/4 cup sliced almonds
1 large egg, lightly beaten

Serving Ideas: Serve with a little heavy cream poured over, or with rich vanilla ice cream.

Blog: Carolyn T's Blog: http://tastingspoons.com

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Per Serving (excluding unknown items): 370 Calories; 12g Fat (26.8% calories from fat); 6g Protein; 65g Carbohydrate; 3g Dietary Fiber; 34mg Cholesterol; 209mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 1 Fruit; 2 Fat; 2 1/2 Other Carbohydrates.

Description: Wonderful texture, makes you clamor for more.

1. In a bowl, whisk together the brown sugar, cornstarch and cinnamon. Add the plums, lemon juice and butter. Toss the mixture thoroughly and spoon into a shallow 3-quart baking dish.
2. Preheat oven to 375°F (190°C).
3. In a food processor, pulse together the granulated sugar, all-purpose flour, baking powder, salt, and ½ cup of the sliced almonds until the almonds are finely ground.
4. Add the egg and pulse until blended.
5. Spoon the flour mixture over the plum mixture, bringing some plum wedges up for presentation.
6. Sprinkle the remaining ¼ cup of almonds over the cobbler.
7. Bake in the middle of oven for 45 minutes, or until golden and bubbling. Allow to cool on rack. Serve warm.