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**PLUM COBBLER**

Classic comfort food, you’ll love how the fruit bubbles up between the cobbler dough on top and soaks up the fruit just like big scones! Serve with a big dollop of cream. ☺

**SERVES 4**

**INGREDIENTS**

**For the Fruit**

1kg plums, destoned and quartered

150mls water

100g caster sugar

2 vanilla pods, seeds scraped out

**For the Cobbler Dough**

1 egg

100mls cream

150g butter, cut into cubes (cold)

280g plain flour

150g caster sugar

½ tsp cinnamon

Tbsp baking powder

2 tbsp caster sugar, to sprinkle on top

**METHOD**

For the plums, put all of the ingredients into a saucepan and cook over a low heat. Gently stir until the sugar has dissolved and leave to simmer for 10 minutes until the plums have just started to break down. Set aside.

Preheat the oven to 180C.

Whisk egg into the milk and set aside. Rub the butter and the flour together until it has the texture of breadcrumbs. Stir in the sugar, cinnamon and baking powder. Pour milk mixture into the mixture and bring the dough together to form a thick, batter like dough.

Pop the plums into a baking dish and top with large dollops of the dough, making sure there are a few gaps for the fruit to bubble through. Sprinkle with sugar. Bake for 25 – 30 minutes until the topping is golden and brown on top.

Remove from the oven and leave to rest for 5 minutes before serving straight from the dish with generous spoonfuls of whipped cream.