



Plum Cobbler



ingredients:

COOKIE TOPPING

- 1 stick softened butter (1/2 cup)
- 1/2 cup sugar
- 1/4 teaspoon vanilla
- 1 egg yolk
- 1/2 cup all purpose flour
- 1/4 teaspoon baking powder
- pinch salt

FILLING

- 3 cups sliced plums (about 6-7 plums)
- 1/3 cup sugar
- 2 teaspoons cornstarch
- 1 teaspoon vanilla
- 1/2 teaspoon cinnamon

instructions:

1. Preheat oven to 375 with rack the center. Cover a baking sheet in foil (to catch drips)
2. Combine the filling ingredients in a large mixing bowl and pour into an 8 or 9 inch square or round baking dish. Cover with foil and bake (just the filling!) for 20 minutes to release juices and thicken the filling.
3. While the filling is heating, prepare the topping. Beat the butter and sugar for 2-3 minutes with an electric mixer until fluffy. Add the egg yolk and vanilla and 1 minute more. Add the dry ingredients and gently blend until just combined.
4. Remove hot filling from oven and drop cookie dough on top by the tablespoonful. Bake again for 40-50 minutes, until topping is golden brown.
5. Cool for at least 20 minutes before serving.
Can serve warm or cool. Best with vanilla ice cream.

notes:

Sprinkle topping with sparkling sugar halfway through the baking time for an additional sweet crunch

