

## COBBLER WITH ROUND PLUMS

*When I make fruit cakes, they must have a lot of fruit and as little dough as possible. And the cobbler fulfills all this. Baked fruit with a crunchy cookie-like layer is one of the most genius desserts for me. In addition, it belongs to the category of fast, juicy, and suitable dessert for every season.*

*When I posted the recipe on IG, I got several questions about the difference between cobbler and crumble. So:*

*Cobbler – we put a denser and more compact dough on top of the fruit layer, which after baking creates a crust that resembles a soft cookie.*

*Crumble – we put a mixture of crumb consistency on the fruit. In addition to the classic composition, the oatmeal layer is very popular.*

### INGREDIENTS

500-600 g pitted plums cut into smaller pieces

3 tablespoons of cane sugar or normal granulated sugar (you can adjust the amount of sugar depending on the fruit and your tastes)

1 teaspoon of vanilla extract

½ tsp ground cardamom

2 spoons of plain flour (to cover the fruit so that it doesn't release so much juice, but personally I usually don't put it because I like the juice from the fruit)

200 g all-purpose flour

2 teaspoons baking powder

4 tablespoons granulated sugar

150 g cold butter

120 g cold whipping cream

butter for spreading, vanilla sugar for sprinkling

### INSTRUCTIONS

1. Preheat the oven to 185°C.
2. Sprinkle the fruit with sugar and mix. Add vanilla extract and cardamom. You can add a little of all-purpose flour, but I like the fruit to release a lot of juice. Transfer to a baking dish greased with a little butter.

3. Mix flour, baking powder and sugar in a bowl. Add the butter cut into pieces and make a crumb.
4. Finally, add cold cream and make a slightly sticky dough.
5. Tear off the dough piece by piece, make a small patty and place it on top of the fruit. Continue like this with the rest of the dough.
6. Melt the butter and spread it on the surface of the dough. Sprinkle with vanilla sugar.
7. Place in the oven and bake for about 30-40 minutes, until the surface is golden and the fruit bubbles a little.
8. You can serve it warm or cold.