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.