



Cherry and Plum Cobbler

Total Time: 40-50 minutes Calories per Serving: 370

Serves: 2 people

Fruit cobbler is a quintessential American dessert. Generally made with a seasonal fruit filling and biscuit topping, it is sweetly comforting when served warm. Our cherry and plum cobbler is a breeze to make. Yum!



1. Prepare Ingredients

Preheat oven to 425°F. Cut **butter** into ¼-inch dice and place in refrigerator to chill until ready to use. Rinse **plums** and cut into ¼-inch slices, discarding pits. Rinse **cherries** and discard pits.



2. Mix Filling

Reshape tin if bent. Add **plums**, **cherries**, **1 tablespoon flour**, and **2 tablespoons sugar** and stir to combine.



3. Prepare Topping

In a medium bowl, stir together **baking powder**, a **pinch salt**, **remaining flour**, and **remaining sugar**. Add **chilled butter** and using your fingertips, work into dough until only a few pea-sized lumps remain (see Recipe Tip). Add **1 tablespoon warm water** and combine.






4. Bake Cobbler

Pull off 1-inch pieces of **topping**, flatten slightly, and drop evenly over filling in tin. Place tin on a baking sheet and bake until fruit is bubbling and topping is golden, about 25 minutes.



5. Plate Cobbler

Remove **cobbler** from oven and allow to cool for about 5 minutes. Serve warm.

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Q- RECIPE TIPS

Be sure to read through the entire recipe before you begin cooking. Trust us—you'll be glad you did!

When you make the biscuit topping, work quickly and use your fingertips. The topping will bake flakier if the butter is not over worked and small bits of it remain visible.

Pssst. We suggest serving your cobbler warm and maybe alongside a scoop of vanilla ice cream—if that's your kind of thing.

Q- INGREDIENTS

- 2 tablespoons butter
- 2 plums
- 1 cup cherries
- ½ cup + 1 tablespoon flour, divided
- ¼ cup granulated sugar, divided
- ½ teaspoon baking powder
- 1 aluminum tin

🔪- YOU'LL NEED

- baking sheet
- 1 tablespoon water
- kosher salt

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