

Plum and Almond Cobbler

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Ingredients:

½ cup of light brown sugar, firmly packed.
2 tablespoons of cornstarch.
½ teaspoon of cinnamon.
2 ½ lb of plums, pitted, quartered.
2 tablespoons of lemon juice.
2 tablespoons of unsalted butter, cut into bits.
1 cup of granulated sugar.
¾ cup of all-purpose flour.
1 teaspoon of baking powder.
½ teaspoon of salt.
¾ cup of sliced almonds.
1 large egg, lightly beaten.

Directions:

In a bowl, whisk together the brown sugar, cornstarch and cinnamon.

Add the plums, lemon juice and butter.

Toss the mixture thoroughly and spoon into a shallow 3-quart baking dish.

Preheat oven to 375°F (190°C).

In a food processor, pulse together the granulated sugar, all-purpose flour, baking powder, salt, and ½ cup of the sliced almonds until the almonds are finely ground.

Add the egg and pulse until blended.

Spoon the flour mixture over the plum mixture, bringing some plum wedges up for presentation.

Sprinkle the remaining ¼ cup of almonds over the cobbler.

Bake in the middle of oven for 45 minutes, or until golden and bubbling.

Allow to cool on rack.

Serve warm.