

Plum Cobbler



If plums are not available, don't by-pass this recipe. Use rhubarb, apples or blackberries and proceed with the recipe. Our Maple Cappuccino Sauce is the finishing touch for this dessert - the maple flavour is wonderful with fruits!

ingredients

FILLING

3/4 Cup	White Sugar
4-5 Cups	Fresh Plums, pitted, halved and wedged
1/4 Cup	Butter, unsalted, melted
1/2 Cup	Water

BISCUIT

2 Cups	Flour, all-purpose
1/4 Cup	White Sugar
1 Tbsp	Baking Powder
Pinch	Salt
1/2 Cup	Ricotta Cheese
1/2 Cup	Butter, unsalted
1 Cup	Milk

TOPPING

1 Cup	Maple Cappuccino Sauce
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instructions

1. Preheat oven to 400°F.
2. Butter a baking dish. Place the plums, sugar, butter and water in the dish. Bake for 20-30 minutes to allow fruit to cook. Stir occasionally.
3. In a bowl mix the dry biscuit ingredients together. Work in the butter until mixture forms small pieces. Whisk the ricotta cheese and milk together. Add to the dry ingredients and stir until a batter forms. Remove the filling from the oven and spread the batter over the fruit.

4. Bake for 35 minutes, or until browned and fruit is tender. Allow to cool for 20 minutes. Heat the Maple Cappuccino Sauce. To serve place the cobbler in a dish and smother with Maple Cappuccino Sauce. Bon Appetit!