

GREAT RECIPE IDEAS FOR YOUR FOOD DONATIONS



PLUM COBBLER

An easy and classic recipe with a scone like topping, which is a great way to use up surplus plums or other fruits this summer.

Serves 6

Prep time 20 minutes

Cooking time 25 minutes

Ingredients

- 800g plums, stoned and quartered (or other surplus food you may have to hand including apples, pears, berries etc).
- 50g granulated sugar
- 200ml water
- 1 tsp ground cinnamon

Cobbler topping:

- 225g self-raising flour
- 1 tsp baking powder
- 50g cold spread/butter, cut into small pieces
- 25g caster sugar
- 150ml **Alpro Almond drink or Soya alternative to milk**

Method

1. Preheat the oven to 190°C fan, 200°C conventional, gas 6.
2. Place the granulated sugar, water and cinnamon in a large saucepan and place on a low heat. Gently stir until the sugar dissolves, approximately 2 minutes – do not bring it to the boil. Once the sugar has dissolved, increase the heat and bring to the boil, cooking for 1-2 minutes. Then add the plums, cover with a lid and cook gently on low to medium heat, for 5 minutes.

3. Pour the cooked plums into a 25cm round ovenproof dish.

Cobbler topping:

1. Pour the flour and baking powder into a medium bowl add the cold spread/butter and carefully rub the fat into the flour until it resembles breadcrumbs.
2. Stir in the sugar and Alpro Almond or Soya drink until you have a soft pliable consistency. Bring the mixture together into a ball.
3. Place the cobbler mixture onto a lightly floured board and flatten out with your hand or a rolling pin to a thickness of around 4cms.
4. Using a 6cm cutter, cut out 8 circles and place them on the top of the plums.
5. Cook the dish in the oven for 15 minutes or until the cobbler is golden brown and well risen.

Delicious served with Alpro alternative to yogurt.

Cooking for a crowd: to serve 12, use recipe x 2. Prep time 45 mins. Cooking time 25mins. Dish size approx. 33 x 32 x 5cm.

Top Tip:

Vary your fruit depending on the season. Peaches, nectarines and berries in the summer or apples and pears to make a lovely winter warming cobbler. As a change, remove 50g of the flour and use 50g ground almonds and a tsp of almond essence.