

Plum Cobbler with Maple Cappuccino Sauce



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**

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!