

# Plum Cobbler

Try out this plum cobbler for a fresh, fun dessert! Sweet, juicy plums are baked under a golden, buttery topping for a comforting treat that celebrates seasonal fruit.

Makes: 9 Servings  
 Prep Time: 15 minutes  
 Cook Time: 45 minutes

Source: OSU Extension

## Ingredients

- 4 cups fresh, pitted, unpeeled plums, sliced
- 1 cup brown sugar
- 1 cup flour
- 1/2 cup granulated sugar
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 1 beaten egg
- 1/2 cup melted butter or margarine

## Directions

1. Preheat oven to 375°F.
2. Spray a 10" x 10" baking dish with nonstick spray.
3. In the dish, mix plums with 1/2 cup brown sugar.
4. In a medium bowl, combine flour, granulated sugar, remaining 1/2 cup brown sugar, salt, and cinnamon. Stir in beaten egg until mixture becomes crumbly.
5. Spread crumbly mixture evenly over plums. Drizzle melted butter or margarine on top.
6. Bake for 45 minutes, until topping is golden brown and fruit is bubbly.



Small Changes,  
 BIG Difference!



## Nutrition Information

Serving Size: 1/9 of recipe	
Nutrients	Amount
Calories:	292
Total Fat:	11g
Saturated Fat:	7g
Cholesterol:	48mg
Sodium:	232 mg
Total Carbohydrates:	47g
Dietary Fiber:	2g
Total Sugars:	28g
Added Sugars:	18g
Protein	3g

## Utensils Needed

- Measuring cups and spoons
- Cutting board and knife
- Mixing bowl and spoon
- 10" x 10" baking dish (or similar size)
- Small bowl
- Oven mitts



# SHOPPING LIST

Average total cost without oil and seasonings: \$8.22

Average cost/serving: \$0.92

Makes: 6 Servings

Note: The below list of ingredients is a suggestion. Similar ingredients may be purchased based on preference, diet restrictions, budget and location.

## Ingredients



Add 7 to Cart  
Plum



Add 2 to Cart  
Eggs

## SAVE TIME, SAVE MONEY

## My Cooking Notes

### Chef's Notes

- Reduce brown sugar slightly if your plums are extra sweet.
- Try adding a mix of fruits like peaches, berries, or apples.
- Serve warm with a spoonful of low-fat yogurt instead of ice cream.

