



Mrs Crimble's Plum and Orange Cobbler



You will need:

- 1200g Plums (about 14 large plums) – stoned and halved
- 80g golden caster sugar
- 1 tbsp. corn flour
- Juice and zest of 1 large orange
- Mrs Crimble's Dumpling Mix
- 60g butter
- 100g caster sugar
- 100ml cold water
- 50g flaked almonds (optional)
- 22cm (9") diameter deep pie dish

Baking instructions:

1. Preheat the oven to 200°C / 180°C fan / gas 6.
2. In a large bowl mix together the plums, golden caster sugar, corn flour, orange juice and zest. Tip into the pie dish.
3. Place in the preheated oven for 30minutes.
4. Meanwhile, rub the butter into the dumpling mix using finger tips until it is evenly blended. Stir in the sugar.
5. Add the water and bind together until you have a smooth dough.
6. Divide the dough into 8-10 pieces and shape into balls then flatten to make the 'cobbles'.
7. When the plums have had 30minutes of baking, remove from the oven and position the cobbles around the edge of the dish. Sprinkle with almonds (if using) and return the dish to the oven for a further 25-30minutes of baking until the 'cobbles' are golden brown.
8. Serve warm with vanilla custard.