



Black Plum Cobbler *(an original from JBug's Kitchen)*

3/4 cup all-purpose flour

2 tablespoons sugar

Dash of salt

6 Tablespoons cold butter

Combine flour, sugar and salt in a small bowl. With a pastry blender, cut butter into dry ingredients until small crumbs. Set aside.

2/3 cup sugar

2 eggs

1/2 cup sour cream

1 tablespoons half and half

2 teaspoons vanilla

Dash of salt

3 black plums, stoned and sliced into wedges

In a small bowl whisk together sugar, eggs, sour cream, half and half, vanilla and salt until well combined. Spray 2 - 10 ounce ramekins with cooking spray and place on a sheet pan to catch any drips. Sprinkle one quarter of the dry ingredients into the bottom of each ramekin and top with black plum wedges. Pour sugar/egg/cream mixture over top of plums, splitting the liquid between the two ramekins. Top with remainder of the crumbs. Bake in preheated 350 oven for 30 minutes or until the top is golden, filling is set and bubbling. Serve warm. Serves 2