



Our *Aromatic Finishing Sugars* are infused with the purest Botanicals & Culinary Essential Oils. The enhanced aromatics allow for reduced sugar usage called for in modern recipes. Use them for preserves and simple syrups, rim a glass, or in savory dishes.

LAZY DAY PLUM & CARDAMOM COBLER

INGREDIENTS:

½ cup unsalted grass-fed **Butter**,
melted
½ cup organic cane **Sugar**
¾ cup **Whole Milk**
1 teaspoon pure **Vanilla Extract**
¼ teaspoon **Sea Salt**
2 teaspoons **Baking Powder**
¼ cup **Hayden Flour Mill Corn Meal**
¾ cup **Whole Wheat Pastry Flour**
3 cups **Plums** (about 8-12)
3 Tablespoons **TB Cardamom Pod Sugar**, divided
2 Tablespoons filtered boiling **Water**
16 ounces **Heavy Cream**

TB | TidBits: *This is an ol' family favorite recipe from a local farmer, John Scott of One Windmill Farm with just a few adaptations. Enjoy!*

METHOD:

Preheat the oven to 350°F. Grease a 9x13 inch baking dish with olive oil. Wash and cut the plums in half, remove the pit, and slice into a bowl. Toss with 1 Tablespoon of the TB Cardamom Pod Sugar and set aside.

In a medium bowl, stir together the salt, baking powder, corn flour, and whole wheat pastry flour. In another bowl, beat together the butter, sugar, milk, and vanilla extract. Mix the dry ingredients into the wet, and pour into the baking dish. Spread the plums evenly on top of the batter, but do not mix in. Bake for 50-60 minutes.

Meanwhile, place the 2 Tablespoons of boiling water in a small bowl. Add the last 2 Tablespoons of TB Cardamom Pod Sugar, stir well until dissolved. Let cool.

In a chilled glass bowl, whip the heavy cream and the Cardamom Syrup to the consistency of your choice.

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{ A PRODUCER OF BOTANICALLY INFUSED COMPLEMENTS FOR FOODS & BEVERAGES }

