

# RedHawk Plum Cobbler



Makes 6 servings

2c red plums, pitted and sliced

1T butter

1c + 2T sugar, divided use

1/2t cinnamon

2T cornstarch

2c Bisquik mix

1c water

2/3c milk

Preheat oven to 400. Grease 1 1/2 quart baking dish.

Place plums, 1c sugar and cornstarch in medium saucepan. Add water and cook over medium heat, stirring constantly until mixture boils. Remove from heat and add butter and cinnamon. Pour into prepared baking dish and place in oven while preparing topping.

Combine biscuit mix and 2T sugar. Add milk and stir by hand to form a soft dough, stir 20 additional strokes. Drop by tablespoonfuls over hot plum mixture. Return to oven and bake 25 minutes or until bubbly and top is browned.

Prepare Ahead Tip

Keep refrigerated for up to 72 hours.