

CINNAMON-PLUM WALNUT COBBLER

Clafoutis Rustique aux Prunes, Noix et Cannelle

Source: The Gilded Table – January Edition

Prep Time: 15 minutes

Cook Time: 40 minutes | **Yield:** 6 servings



Recipe Description

This winter cobbler pairs deep, jammy plums with warming cinnamon and toasted walnuts. Less sweet than summer desserts, it feels especially suited to January — comforting, restrained, and best enjoyed warm from the oven.

Ingredients

Fruit Filling

- 4 cups sliced plums (fresh or thawed frozen)
- $\frac{1}{3}$ cup brown sugar
- 1 teaspoon cinnamon
- $\frac{1}{4}$ teaspoon nutmeg

- $\frac{1}{2}$ cup chopped walnuts

Topping

- 1 cup all-purpose flour
- $1\frac{1}{2}$ teaspoons baking

powder

- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup milk
- 3 tablespoons melted butter

Instructions

1. Preheat oven to 350°F (175°C). Butter a baking dish.
2. Toss plums with sugar, spices, and walnuts; spread in dish.
3. Whisk flour, baking powder, salt, milk, and butter.
4. Spoon batter over fruit.
5. Bake 35–40 minutes until golden and bubbling.
6. Cool slightly before serving.

Notes

- Serve warm with cream or ice cream
- Works well with other winter fruits
- Keeps well for next-day reheating