

Tipsy Plums with Sweet Cream



Plan Z Phase: This a Z3 (ZReboot) recipe. Here's a dessert recipe that you can team up 2 or 3 people to make (depending on the size of your gathering). The plums could be made along with the cream before dinner. They can be stored (the cream in the fridge and the plums covered on the counter). Then, when dessert time comes the plums can be reheated. Or not. You choose.

These can even be set out on a buffet for self-service.

The recipe can be doubled, tripled or more. Just multiply as the ingredients are listed in equal proportion.

Servings: Serves 2

Ingredients:

For the Plums

- 3 ripe plums sliced thinly (no need to peel them)
- 1/3 cup of vodka. I use orange or vanilla-flavored vodka. If you do not cook with alcohol, use sparkling water.
- 1 tsp of Truvia

For the Sweet Cream

- 1/3 cup of crème fraiche (find this in tubs in the cheese section or near the cream cheese)
- 1 tsp of organic vanilla
- ½ tsp of Truvia

Instructions:

Heat plums vodka and 1 tsp of Truvia on medium and cook until the plum slices are softened. Remove from heat and set aside so you can make your sweet cream topping.

In a small bowl, mix the creme fraiche, vanilla and 1/2 tsp of Truvia well with a spoon. Serve over the warm plums.

BIG YUM!

Enjoy!

Cheers,