

## Plum Compote

6 medium size plums, cut up into approximately ½ inch pieces  
½ cup loosely packed brown sugar  
½ teaspoon vanilla extract  
1 teaspoon cardamon

Place diced plums and pits into a heavy saucepan over medium heat, add brown sugar. Stir after about 3 minutes. Sugar should be melting and plums should be releasing some juice to form a syrup. Add vanilla extract and cardamon and cover. Once the mixture begins to boil, stir again, and reduce heat to simmer covered for about 30 minutes, stirring periodically so that mixture does not stick.

Can be served hot (over pancakes) or cold.