

Plum Crumble

A Tasty Treat for Nippy Autumn Evenings



Here's what you do

1. Take a pound (500g) of plums. Wash well. Stone the plums and cut them in half. Place in a baking dish.
2. If your fruit is very tart, sprinkle with 1-2 tablespoons of sugar.
3. In a separate bowl rub together 2 parts white flour with 1 part butter and 1 part sugar until the mixture resembles fine crumbs. This can be done very quickly using food processor or mixer.

Note:

The actual quantities for your topping depend on the size of your baking dish. Mine takes 200g flour / 100g butter / 100g sugar.

To make the topping crunchier, you can replace 50g of the flour with 50g ground almonds or 50g fine semolina. A handful of porridge oats in the mix don't go amiss either.

4. Cover the fruit with the crumble mixture and bake in a medium oven (180°C or so) for about 30 mins. It's ready when the topping is golden and crunchy and the juices from the fruit have started to bubble through the crust.
5. Serve with cream, custard or ice cream.