



## Plum Crumble

Serves 6

### SUMMARY

Create your favourite crumbly dessert with a yummy plum filling.

### INGREDIENTS

- 550g Plums
- 3 Bramley Apples
- 50g Golden Caster Sugar
- 75g Butter
- 170g Plain Flour
- 30g Oat Flakes
- 75g Golden Caster Sugar
- Whipped cream or vanilla ice cream to serve



### METHOD

1. Preheat the oven to 180°C/fan 160°C/gas 4.
2. Quarter and stone the plums.
3. Peel the apples and cut them into chunks.
4. Divide the plums and apples between 6 x 300ml oven-proof bowls or a 1.2-litre pie dish and sprinkle with the caster sugar.





5. Rub the butter into the flour and oats just until the mixture resembles very coarse breadcrumbs so the topping will be crunchy, then mix in the sugar.
6. Sprinkle the crumble mixture over the fruit and bake for 15 minutes for small crumbles or 30-45 minutes for a large crumble, or until cooked and golden.
7. Serve warm with whipped cream or vanilla ice cream.

