



plum crumble

A recipe by petra: www.cookseasonal.com/recipe/5

Preparation

1. Butter a big baking form with 10g of butter, sprinkle with 20g of sugar and some cinnamon.
2. Halve the plums, taking out the stones, and align them in the form.
3. Melt the remaining butter in a pan, then add the remaining sugar, the flour, and the almonds. Crumble this mixture over the plums.
4. Preheat the oven to 200C (gas mark 3) and bake the crumble for 30 minutes.

Serve sprinkled with powdered sugar and whipped cream.

Ingredients

- **powdered sugar:** 25 gram
- **almonds:** 70 gram (finely ground)
- **flour:** 200 gram
- **plums / prunes:** 700 gram
- **cinnamon:** 2 teaspoon
- **sugar:** 80 gram
- **butter (unsalted):** 120 gram

Timing

- **Preparation time:** 15 minutes
- **Waiting time:** minutes
- **Cooking time:** 30 minutes