



Maple Plum Crumble

Preparation time: 5 min.

Cook : 25 min

Serves : 4

8 ripe plumbs, halved & stones removed

4tbsp. Maple syrup

50g/2oz butter, cut into pieces

50g/2oz plain flour

50g/2oz porridge oats

25g/1oz golden caster sugar

½ teasp. ground cinnamon

(add a little more if you like a lot of cinnamon flavour)

25g/1oz flaked almonds

Method

1) Heat oven to 200C/180Cfan/gas6

2) Place plum halves skin- side down, in the base of a large heatproof dish.

3) Drizzle over half of the maple syrup and roast for ten min.

4) Place flour, sugar, oats, cinnamon and butter in a bowl , rub in butter until it becomes a rough crumble.

5) Stir in almonds.

6) Sprinkle the crumble over the plums, drizzle with remaining maple syrup

7) Bake for 15 min until top is golden.

Serve with custard or vanilla ice cream