

Plum Crumble

Indulge in the comforting embrace of our Plum Crumble recipe. Succulent plums meet a golden, buttery crumble topping in this classic dessert that promises a symphony of sweet and tart flavours in every irresistible spoonful.

900g plum halves
225g granulated sugar
175g flour
75g cold butter
50g demerara sugar

METHOD. Preheat your oven to 200°C. In a bowl, toss the plum halves with the granulated sugar until they are evenly coated. In a separate bowl, mix the flour and the butter until it resembles breadcrumbs. Add the demerara sugar and mix again. Add the plums in a baking tray of 2l. Sprinkle the crumble over the plums. Bake for 35 min or until the crumble turns golden and the juice starts bubbling around the edges. Serve warm with ice cream.

BEYOND THE BASICS. Add a pinch of ginger powder to the crumble for a surprising touch.

Notes
