

SEASONAL PLUM CRUMBLE (V)



A delicious, classic dessert with sweet, juicy fruit. Very easy, serves 6

Ingredients – all available at Johns

10 fresh plums, halved & stoned

170g caster sugar

1 tsp ground cinnamon

For the crumble topping:

110g plain flour

2 tbs caster sugar

50g West country butter

Accompaniments – Local farmhouse clotted cream or double cream from Church Farm or homemade custard or all 3!

Cooking instructions

- Preheat the oven to 175°C/350°F/GM4*
- In a large ovenproof dish, mix together the 170g sugar, plums and cinnamon. Spread out in the base of the dish*
- Mix the flour and 2 tbs caster sugar in a bowl*
- Cut the butter into small pieces & rub into the flour & sugar mix using your fingers or pulse in the food processor until it resembles coarse crumbs*
- Sprinkle the crumble topping evenly over the fruit*
- Bake in the oven for 35 minutes, while you enjoy your main course!*
- Serve in bowls with your favourite choice of accompaniment!*