



## ***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*