

Ingredients

- 800g ripe cooking plums
- 50g light brown sugar
- 1 tsp ground cinnamon
- Finely grated zest of one orange
- 1 tsp plain flour

Crumble Mix

- 250g plain flour
- 150g butter
- 80g caster sugar
- 80g demerara sugar
- 50g ground almond



Method

- Heat the oven to 200°C/180°C Fan/Gas 6
- Put the plums into the base of a shallow dish. Mix together the sugar, orange zest, cinnamon and flour and sprinkle over the plums. Trickle over 2 tbsp water.
- Put the flour and butter into a bowl and rub together to a breadcrumb consistency. Add the other ingredients.
- Scatter the crumble over the plums and bake in the oven for 30-40 mins until golden brown.
- Leave for about 15 mins before serving with custard or cream.