

Recipe

WARM CRUMBLE CAKES



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Recipe: **GIEDRE BARAUSKIENE**

INGREDIENTS

1 kg plums
4-5 tbsp light brown sugar
20 g butter

TOPPING

200 g cold butter
200 g plain flour
100 g oat flakes
2 tbsp ground hazelnut (optional)
175 g light brown sugar
1 tbsp vanilla extract
0,5 tbsp salt



SERVING

6-7 servings



CATEGORY

Dessert



ISSUE

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- STEP 1** Wash plums and leave on towel to dry. Halve them and remove pits.
- STEP 2** Preheat the oven to 180-190 °C.
- STEP 3** Make the topping. Cut butter into small pieces and, using your finger, mix together the butter, flour, oats, hazelnut, sugar, vanilla extract, and salt in a large bowl until you have a rough crumble mix.
- STEP 4** Put a saucepan over medium heat and melt butter. Add plum halves and sugar, and cook on low for 5 minutes, stirring occasionally.
- STEP 5** Transfer plums into a 3-litre baking dish and pour the crumble on top.
- STEP 6** Put the dish on the middle rack of the oven and bake for 40-45 minutes, until crumble is golden. Serve warm. It's extra delicious with vanilla ice cream!