

Plum and Maple crumble





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Although you can order crumble in countries other than England, no one does it better than the British. So if you are tempted to make a deliciously fruity and warm crumble, perfect for enjoying over a game of in family after dinner or even serving as a dessert at a dinner party, simply follow the quick and easy recipe below.

Plum and Maple crumble

For the filling you will need:

8 ripe plums
A handful of jumbo raisins
4 tablespoons of maple syrup

For the crumble topping you will need:

Half a cup of plain flour
2 sticks of butter, softened and cut into cubes

1 cup of rolled oats

Half a cup of [flaked almonds](#)

1 tsp cinnamon

4 tablespoons of brown sugar

To serve

Custard, ice cream or cream (optional)

Method:

Preheat the oven to Gas Mark 6. Begin by slicing the plums into bite-sized chunks and remove the stones. Scatter the plum pieces in a baking tray and sprinkle over the jumbo raisins. Next, drizzle over 2 tablespoons of the maple syrup and 2 tablespoons of the sugar. Bake in the oven for 10 minutes until the fruit is soft and caramelized on top. Remove from the oven and set to one side.

Meanwhile, in a bowl rub together the flour and the butter until you end up with rough breadcrumbs. Then tip in the oats, the flaked almonds and add the cinnamon. Mix well and sprinkle the crumble mixture over the fruit filling and drizzle the remaining maple syrup over the crumble. Top with a sprinkling of brown sugar. Bake in the [oven](#) for 15 minutes or until the crumble turns a lovely brown color.

It is best served warm with custard, ice cream or cream.