

Cherry Plum Crumble

Makes: 6 servings

Total Time: 45 minutes

Ingredients

filling-

- 3 cups cherries, stemmed and pitted
- 4 medium plums, pitted and sliced
- 3 tablespoons fresh lemon juice
- 1 tablespoon cornstarch
- ¼ cup sugar

crumble-

- 1 cup all-purpose flour
- ½ cup rolled oats
- ¼ cup sliced almonds
- ¼ cup brown sugar
- ¼ teaspoon kosher salt
- 8 tablespoons unsalted butter

Directions

Preheat oven to 350°F and grease a 10-inch pie pan.

In a large bowl combine fruit and toss with lemon juice, cornstarch and sugar. Stir and let sit for 10 minutes. After 10 minutes, stir once more and transfer to pie pan.

In another bowl, stir flour, oats, almonds, brown sugar and salt together. Cut butter into small chunks and add to the bowl. Use your fingers to press the butter into the other ingredients. Make sure butter is small and evenly dispersed.

Sprinkle the topping over the fruit and bake for 30-35 minutes until the top is golden and the fruit is bubbling. Let cool 20-30 minutes before serving.

Serve warm with your favorite ice cream.