



# Fruit Crumble



**Serves**

6



**Prep Time**

10 mins



**Cook Time**

1 hr

*Using seasonal produce will always yield the best results. This is also a great way to use up any produce you've got that might need using up quickly!*

## Ingredients

**6 – 8 plums (depending on size; if you can get different varieties)**

**4 apples (Granny Smith or a firmer red apple – like Bravo)**

**A handful of blackberries if you like**

**About ¼ cup brown sugar**

**1 tspn of ground cinnamon -optional**

**2 tspns vanilla bean paste or good quality vanilla extract**

### **Crumble Mix**

**115gms plain flour**

**110gms caster sugar**

**150gms butter**

**20gms desiccated coconut**

**70gms rolled oats**

## Method

1. Preheat oven to 200 degrees C°. Line a roasting pan with baking paper.
2. Chop the apples into generous bite size pieces; and plums quartered.
3. Combine the apples and plums in the roasting dish and stir in the sugar and vanilla bean paste & toss to coat the fruit well. Spread into a nice even layer.
4. Cover tightly with foil and roast for 20 - 30 minutes until soft (but not mushy). You can do this ahead of time and once cooled slightly, place in the fridge covered until ready to use.
5. In a food processor combine the flour, butter and sugar – pulse until it resembles fine bread crumbs. Tip into a mixing bowl and stir through the oats and coconut. Press parts of the mixture together with your hands to create texture – you want some lovely big pieces of crumble mix!
6. Either put the fruit mixture into a deep oven-proof dish or I leave in the original roasting pan and add in berries, if using. Tumble the crumble mix over and spread out evenly, but don't press it down.
7. Bake for 25 – 30 minutes until golden brown on top, the fruit is bubbling and jammy, (and your house smells amazing). Leave for 5 minutes until the bubbling jammy bits subside a little before serving.

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## Notes & Serving Suggestions

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- Serve with any combination you like of cream, ice cream or custard.
- You can choose any combination of fruit you like! Try the classic apple & rhubarb; pear & blackberry. In Summer nectarines, plums & peaches & berries; or pineapple crumble works well too.
- This makes a great do-ahead dessert. You can also make double the crumble mix and freeze the excess – it can be used straight from the freezer! This makes it a great way to quickly use up any fruit that needs it too. You can also freeze the roasted fruit mix.
- Instead of roasting fruit – cut it in half and press cut-side down into sugar (white sugar works best). Caramelize using a kitchen blow torch or place under a hot grill until the sugar is melted, golden and bubbling. Serve immediately with cooked crumble mix and either cream, ice-cream, custard -or all of the above.
- You can add chopped nuts to your crumble mix – slivered or flaked almonds, hazelnuts, macadamias or walnuts will all work well. Add about ½ cup when adding the coconut and oats.
- You can of course use stewed fruit in a can and skip straight to the crumble mix bit!
- If you ever have the opportunity – these are heavenly finished in a pizza oven that's cooling down once the pizzas are done. Use an oven thermometer to check the temp and ensure that the roasting dish you use can take the heat!



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