

Simple Summer Crumble

Ingredients:

350g of eating apples, peeled, cored and thinly sliced
3 ripe fresh plums, de-stoned and thinly sliced
75g unsalted butter cut into 1cm cubes
100g self raising flour
25g ground almonds
75g caster sugar
50g flaked almonds

Method:

1. Preheat the oven to 200C.
2. Put the fruit in a single layer in an ovenproof dish.
3. Rub together the flour, almonds and butter until the mixture resembles rough sand.
4. Stir in the sugar and flaked almonds and then sprinkle lightly over the apples and plums.
5. Bake in the oven for 30 minutes.
6. Serve with crème fraiche or custard.