

GUASTELLO'S VILLAGE MARKET

Vanilla Almond Plum Crumble

Serves 6

Ingredients

filling

6 large plums mine weighed 2.2 pounds
1/4 cup sugar
seeds of one vanilla bean or 1 tsp vanilla extract
1 1/2 Tbsp Instant Clearjel or 2 Tbsp cornstarch

crumble

1/2 cup flour
1/2 cup or oat flour you can also use rolled oats, or grind rolled oats in your food processor or high speed blender to make oat flour
1/2 cup lightly packed brown sugar
4 Tbsp or room temperature butter
1 tsp almond extract

Instructions:

Preheat oven to 350F

Thinly slice or chop the plums, discarding the pits. Toss with the sugar, seeds of the vanilla bean, and the Clearjel or thickener of your choice. Set aside.

Whisk the flours and sugar together and then add the butter, breaking it up into smaller pieces, along with the extract. Use your clean hands to combine the mixture thoroughly into a crumbly texture.

Put the fruit into a baking dish (any dish that will fit your fruit snugly is fine, mine is a 7 1/2 x 9 1/2 oval) and top with the crumble.

Put the dish onto a baking sheet to catch any drips, and bake for 55-60 minutes, or until the top is golden and the juices are really bubbling. I sometimes top the crumble loosely with a sheet of foil toward the end of baking to prevent it browning too much.

Serve warm, or at room temperature with vanilla ice cream. Store any leftovers on the counter covered with foil.

Credit: theviewfromgreatisland.com