



PLUM CRUMBLE

Ingredients:

- 4 oz self-raising flour
- 1 oz margarine
- 1 oz sugar
- Plums
- 1 spoonful sugar

Method:

1. Cut plums in half and remove stones
2. Grease bottom of oven dish and fill with plums
3. Sprinkle on spoonful of sugar
4. Rub margarine into flour and add in sugar
5. Cover plums with flour mixture
6. Bake at gas mark 5/180 degrees for 30 to 40 minutes until browned and fruit soft

Instead of plums, try it with apples and a teaspoon of cinnamon
You can also add a handful of porridge oats to the crumble for texture



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