



# PLUM-CRUMBLE

von Jann Bohn

## INGREDIENTS FOR 4 PEOPLE:

800 g plums  
70 g sugar  
1 tsp cinnamon  
1 tablespoon lemon juice  
1 tablespoon Marsala (dessert wine)  
100 g oat flakes, (tender)  
90 g brown sugar  
75 g flour  
90 g butter  
½ tsp cinnamon

## PREPARATION

Wash the plums properly, stone them and then cut them in half. In a bowl, mix the halves of the plums with the sugar, 1 tsp. cinnamon, lemon juice and the Marsala. Then spread the plums in a casserole (about 28 cm) greased with butter.

Preheat the oven to 180°C.

In a second bowl, mix the oat flakes with the brown sugar, 1/2 tsp cinnamon and flour. Then knead the soft butter with the mixture. Spread the crumble crumbs over the plums.

Bake the plum crumble for about 40 minutes until golden brown.

If you like the crumbs to be even crispier and crispy brown, you can finally briefly adjust the grill function on the oven until the desired browning is achieved.

Plum crumble tastes best warm.

It goes well with whipped cream and vanilla ice cream.

Tip: If you like lots of crumbles, you should whisk three times the amount: 300 g oat flakes, 270 g brown sugar, 270 g butter, 1 ½ TL cinnamon, 225 g flour