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**Juicy plums and berries, rich in  
antioxidants, topped with a golden**

# crumble made with oats, crunchy hazelnuts and almonds.



## Ingredients

450g ripe plums  
Half a teaspoon of vanilla extract  
Half a teaspoon of ground cinnamon  
2 level tablespoons of demerara sugar  
150g blueberries  
150g raspberries  
2 teaspoons of cornflour  
100g jumbo rolled oats  
75g wholemeal flour  
40g flaked almonds  
40g blanched hazelnuts  
75g softened butter  
50g demerara sugar  
3 tablespoons of warmed golden syrup

Servings

6

Person

## Preparation

- 1 Preheat the oven to 200 degrees, or 180 degrees fan oven.
- 2 Halve the plums, removing the stones, and place them in a saucepan.
- 3 Add 2 tablespoons of cold water, the vanilla extract, the ground cinnamon and 2 level tablespoons of demerara sugar. Bring to a simmer, stir, cover the pan and cook gently for about 5 minutes.

- 4 Stir the raspberries and blueberries into the plums. Mix the cornflour with a little cold water and stir it into the fruit. Cook gently for just a minute and then tip into a deep oven dish.
- 5 In a large bowl, mix together the oats, flour and flaked almonds. Roughly chop the hazelnuts and stir them in too.
- 6 Add the softened butter, cut into small pieces, then rub into the dry ingredients.
- 7 Sprinkle in the sugar and stir well.
- 8 Spoon in the warmed golden syrup and combine with the crumble topping; I found it helpful to use a knife to begin with, before stirring well with a metal spoon. The finished topping will still have some small clumps in it.
- 9 Spoon the crumble evenly on top of the fruit and then bake in the preheated oven for 25-30 minutes, until the fruit is beginning to bubble up at the edges and the topping is golden brown.

### **Cooks Note**

If your butter and syrup is too cold, you could melt them first in a large saucepan and stir in the dry ingredients if you prefer.

Best served warm with cream, ice cream or custard.

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