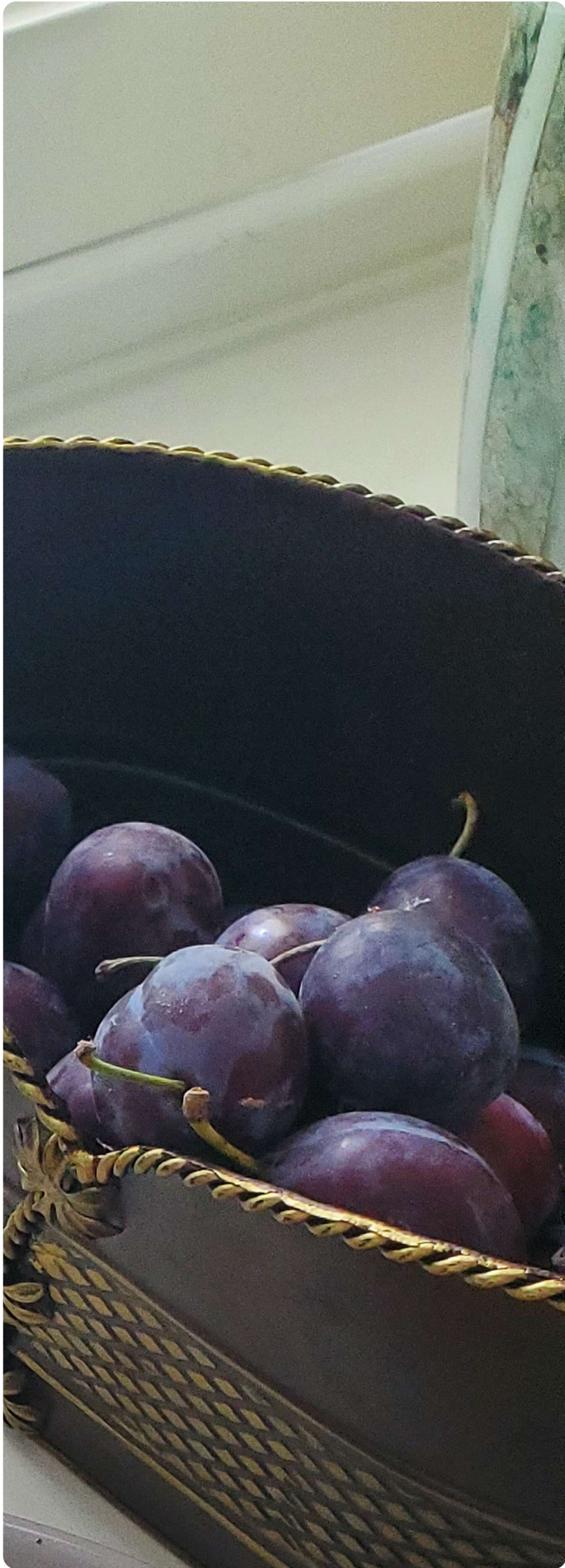




Plum Crisp

Savannah · 28/09/2024

**Prep Time**

55 mins

Difficult

Medium

Servings

6

Description

This plum crisp is a sweet and tangy dessert I've made for years to make use of all that fruit from my plum tree. It's a summer favorite with or without vanilla ice cream.

Ingredients

- - 12 plums
- pitted and chopped - 1 cup white sugar
- divided - 1 cup sifted all-purpose flour - 1 ½ teaspoons baking powder - 1 teaspoon salt
- or to taste - 1 large beaten egg - ½ cup melted unsalted butter

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease an 8x8-inch baking dish. Spread plums evenly into the prepared baking dish and sprinkle with 1/4 cup sugar. Mix together flour
2. remaining 3/4 cup sugar
3. baking powder
4. and salt in a large bowl. Stir in beaten egg and spoon mixture over plums. Drizzle batter with melted butter. Bake in the preheated oven until the topping is brown.
5. about 40 minutes.