

Apple and plum with almond crisp



A super quick and delicious pudding for using any seasonal fruits. You can also add some spices such as cinnamon, star anise, nutmeg or cloves.

Serves 4 | **Prep** 10 minutes | **Cook** 35 minutes

Ingredients

600g seasonal fruit, e.g. apples - peeled, cored and sliced, plums, gooseberries, rhubarb, pears
110g demerara sugar
juice of half a lemon
120g butter, melted
40g spelt or wholemeal flour
170g spelt flakes or rolled oats
50g split almonds

Method

- 01** Preheat the oven to 180°C/350°F/Gas 4. Put the prepared fruit in a greased 18cm round ovenproof dish, toss in the lemon juice and sprinkle with 50g of sugar.
- 02** In a separate bowl, mix together the flour, oats, nuts and remaining sugar and stir in the melted butter until evenly mixed.
- 03** Pour over the fruit and bake for 35 minutes until the fruit is cooked and the top golden.
- 04** Serve with custard, cream or ice cream.