

RED PLUM CRUMBLE FEDERAL DAY OF THANKSGIVING, REPENTANCE AND PRAYER



Ingredients (For 4 people)

- 200 g sifted flour
- 1 pinch of salt
- 120 g fine brown sugar
- 135 g cubed butter at room temperature
- 800 g red plums, halved and pitted
- A few drops of lemon juice
- 2 tbsp brown sugar

Preparation:

Preheat the oven to 200°C.

Mix the flour, sugar and salt in a mixing bowl. Gradually add the cubed butter, rubbing them into the flour mixture to obtain a grainy consistency.

Wash the red plums and halve them to remove the pits. Arrange the red plums, skin side down, in small buttered oven moulds, and sprinkle them with sugar.

Spread the crumble mixture over the red plums. Bake for 15 to 20 minutes in the middle of the oven.

Serve warm with a scoop of vanilla or cinnamon ice cream.

