

Plum Crumble

This is a lovely Autumn/Winter dessert as the scents of fall fruit, cinnamon, and allspice fill the air as it cooks. Serve when the fruit has just begun to bubble though and the topping is barely tinged with brown. Dairy-free whipped cream or vanilla ice cream is a perfect accompaniment. If you want something a little more nutty and nuts are not a problem, try accompanying this dessert with some chilled Cashew cream. This recipe can be made gluten free, please see Directions for further information on ingredients..

Categories

Yields: 4 servings

Preparation time: 10 mins

Cooking time: 45 mins

Category: Desserts

Complexity: Simple

Vegan experience: Absolute beginner

Preparation style: Cooked

Ingredients

White all-purpose flour, enriched	2 cup
Earth Balance, Traditional Spread, Soy Free	24 teaspoon
Brown sugar	0.5 cup
Plum, fresh	8 medium - 2 1/8" diameter
Sugar, white granulated	213 gram
Cinnamon, ground	1 teaspoon
Allspice, ground	0.25 teaspoon

Instructions

Prep

1. Plums need to be pitted and halved. The recipe calls for 2 lbs worth of plums. You can decide if that is small or medium size.
2. Vegan butter needs to be cold and cut into 1 inch pieces. There are some stores that sell vegan butter in sticks for baking purposes. If you only have the tub that is perfectly fine as well and just use the teaspoons.
3. You will need 1 2/3 cups of granulated sugar which equals 213 grams.
4. You will need a large pinch of the ground allspice

Directions

1. Preheat oven to 375 degrees Fahrenheit.

2. To make the crumble, place the flour in a large bowl. Using the tips of your fingers, rub in the butter until the mixture resembles breadcrumbs. Stir in the brown sugar.
3. To make the filling, place the fruit, granulated sugar, and spices in an ovenproof dish and mix together to combine.
4. Spoon the crumble mixture on top of the filling covering as much as you can spreading it out evenly.
5. Bake for about 45 minutes or until the crumble is golden brown and the fruit is just beginning to bubble through the topping.
6. Let cool just a little so it doesn't burn the mouth. Serve with vegan vanilla ice cream and enjoy!

For a Gluten-free Crumble

Follow the same steps above, but instead use the following ingredients and add them to your shopping list... 1 1/2 cups gluten free all purpose flour mix, 3/4 cup ground raw almonds, 1/3 cup cold vegan butter cut into 1 inch pieces, 1/3 soft light or dark brown sugar.