

Sloe Gin & Plum Crumble



Serves 6 **Prep 15 mins**

Cooking 1h

Easy

Ingredients

1 kg ripe plums, halved and stoned
1 tbsp light muscovado sugar
1 tbsp cornflour
100 ml sloe gin
ice cream or single cream to serve

Topping

225g plain flour
125g butter, diced
1/2 tsp mixed spice
1/2 tsp ground cinnamon
50g light muscovado sugar
50g Demerara sugar

1. Heat the oven to 180C/Fan160C/gas 4. Tip the plums into a baking dish and sprinkle over the muscovado sugar and cornflour. Mix together well, then drizzle over the sloe gin, plus 2 tbsp of water. Cover the dish with foil and bake in the oven for 30 mins.
2. While the fruit is cooking, make the topping by putting the flour in a mixing bowl and use your fingers to rub through the butter until all the big chunks have disappeared and the mix is crumbly. Stir through the mixed spice, cinnamon and both brown sugars with a pinch of salt.
3. Remove the foil from the fruit and increase the oven temperature to 200C/Fan 180C/gas 6. Scatter the crumble topping over the plums, then cook for another 30 mins until it's golden and crisp.
4. Let the crumble sit for 5 mins before serving, then serve with vanilla ice cream or whipped cream.