

# Spiced Plum Crumble



**Serves 6    Prep 20 mins    Cooking 50 mins    Easy**

## Ingredients

12 green cardamom pods	50g caster sugar
2 tsp ground cinnamon	150g plain flour
½ tsp ground mace	85g butter
3 tsp ground ginger	75g light muscovado sugar
2 tsp mixed spice	75g ground almonds
750g plums	

Have with custard, cream, crème fraîche or yogurt

1. You need a round baking dish approx 22cm in diameter, lightly buttered.
2. Set the oven at 180C/Fan 160C/gas mark 4. Open the cardamom pods using a heavy weight, then extract the brown seeds. Crush the seeds to a powder in a spice mill or a pestle & mortar. Mix the ground cardamom with the cinnamon, mace, ginger and mixed spice.
3. Halve the plums & discard their stones. If the plums are hard consider cooking them on the stove for 5-10 mins, then toss the fruit & caster sugar together & pile into a buttered baking dish. Put the flour in a large mixing bowl. Cut the butter into small cubes & rub into the flour with your fingertips until it resembles fine breadcrumbs, or use a food processor. Stir in the muscovado sugar, ground spices & almonds, then sprinkle lightly with a tbsp of water. Shake the bowl back & forth until you have crumbs of different sizes, then scatter over the fruit.
4. Bake for ± 50 mins until golden brown & the fruit is bubbling through the crust.
5. Note: This spiced crumble is just as good cold as it is hot, even after a night in the fridge. It is worth grinding the cardamom fresh, it tends to disappear from cardamom rather more quickly.