

CRUMBLE OF PLUMS

TIPICAL BRITISH FOOD

INGREDIENTS

100g flour
200g sugar
100g cold butter
1kg plums

- 1 Warm the oven about 190°
- 2 Cut the pums and remove the bones. After that, mix them with 100g of sugar.
- 3 In a bowl mix the flour, sugar, cinnamon and cold butter (Crumble).
- 4 Finally, put the plums in a recipient and cover them with the mix of the bowl.
- 5 Bake during 20 or 30 minutes, until brown.

