

Plum Crumble



Total Time: 60 minutes

Prep Time: 15 minutes

Bake Time: 45 minutes

Serves: 4

Ingredients

- 1 tbsp. [Gustare Blood Orange Extra Virgin Olive Oil](#)
- Plums, in ½-inch dice
- Zest of 1 orange
- 2 tbsp. fresh orange juice
- 1 tbsp. [Gustare Apricot Balsamic Vinegar](#)
- ½ cup old fashioned oats; ¼ cup whole and ¼ cup ground in food processor
- ¼ cup brown sugar
- ½ tsp. cinnamon
- ⅛ tsp. nutmeg, ginger and cloves
- ⅛ tsp. sea salt
- 3 tbsp. cold unsalted butter, diced
- ¼ sliced almonds

Directions

1. Preheat oven to 350 degrees. Brush baking dish with Blood Orange olive oil and set aside.
2. In a medium bowl, add plums, zest, orange juice, Apricot balsamic and stir to combine. In a small bowl, combine oats, oat flour, brown sugar, cinnamon, nutmeg, ginger, cloves, and salt. Cut in butter with a pastry blender until well combined and clumps form.
3. Pour fruit mixture into prepared gratin or baking dish. Top with the crumble mixture, patting lightly. Bake for 40-45 minutes or until browned on top and



bubbling. Remove from oven and cool for 10 minutes before serving. Enjoy!

Serving Suggestion: Top with vanilla bean ice cream!