



Plum Crisp

Makes 9 substantial servings

Plum Ingredients

- 3 pounds of fresh plums (or frozen plums) diced ½ inch (about 7+ cups)
- ¾ cup granulated sugar
- 1 ½ tablespoons fresh lemon juice

Topping Ingredients

- ½ cups all purpose flour
- ⅓ cup packed dark brown sugar
- ½ cup old fashioned oats
- ¼ cup unsweetened shredded coconut (optional)
- ¼ tsp sea salt
- ⅓ tsp ground cinnamon
- ½ cups coarsely chopped walnuts
- 4 oz butter, melted and cooled a little

Instructions

Note: if using diced frozen plums, do not thaw them - just briefly run warm water over them to get the surface ice to melt before adding sugar.

Add the plums, sugar and lemon juice to a heavy bottomed 3 quart sauce pan and let this sit on the counter for 30 minutes, stirring every 5-10 minutes to help the natural juice to form.

Heat the plum/sugar mixture until it boils, lower the heat to medium low and cook, uncovered, for 10 minutes. I then remove the plums with a slotted spoon to a bowl and continue cooking the fruit syrup for another 15 minutes until the juice thickens a bit and coats a spoon. Keep stirring often so the syrup does not burn.

Take off the stove, put the plums with the juice into a ceramic or glass 8 x 8 casserole and chill uncovered in the refrigerator for an hour. After an hour, turn the oven on to 350 degrees with the rack in the center.

To make the topping - simply stir everything together with a fork.

After the oven comes to 350 degrees, crumble the crisp topping over the baking dish that has the fruit/syrup syrup and bake for 25 minutes until golden brown and bubbly around the edges.

Cool on a rack for 20 minutes. Serve warm or at room temperature with a scoop of vanilla ice cream.

Cook's notes: The sauce pan can be easily cleaned by soaking it in hot water with a little oxyclean.

I also used diced frozen rhubarb to substitute for $\frac{1}{3}$ of the plums, just because I love rhubarb. It was really good.