



Plum Crumble

serves 4

- 2 tablespoons turbinado sugar
- 1 tablespoon port
- 2 pounds assorted plums, halved, pitted and thickly sliced
- 1/3 cup raw honey
- 1/2 cup chilled salted butter, cut into pieces
- 1/3 cup organic cane sugar
- 1/2 teaspoon ground cardamom
- 1/4 cup almond flour, or finely chopped almonds
- 3/4 cup organic rolled oats
- 1 cup all-purpose flour (gluten-free is fine)

Mix flours, oats, 1/3 cup sugar and cardamom in medium bowl. Add butter and rub with fingertips until mixture forms coarse meal. Press with fingertips until mixture begins to clump together. (Crumb topping can be prepared 1 day ahead. Cover and refrigerate.)

Preheat oven to 350°F. Toss plums, honey and port in medium bowl. Transfer to 9-inch deep-dish pie dish. Spread crumb topping over and sprinkle with turbinado sugar. Bake until fruit bubbles and topping browns, about 1 hour. Cool slightly before serving, or eat at room temperature.