



Plum & Ginger Crunch

Ingredients

300g Plums (de-stoned weight)
200g Plain Flour
200g Unsalted Butter
1/2 tsp Bicarbonate of soda
200g Soft light brown sugar
150g Porridge oats
4 tsp ground ginger

Method

- Preheat the oven to 180 degrees centigrade (160 fan).
- Line a 9 x 9 or 23 x 23cm square cake tin with parchment paper.
- Chop and the plums into quarters.
- Put the flour, bicarbonate of soda, ground ginger, sugar and butter into a large bowl. Rub the butter into the dry ingredients. It will be a bit sticky!
- Add the porridge oats and rub in again until the mixture starts to clump slightly.
- Take two thirds of the mixture and put this into the tin and press down with your fingers until it is level.
- Add the plums and flatten until level.
- Finally add the remaining oat mixture and sprinkle it evenly on top of the plums. Press the oat mixture down lightly with the back of your hand.
- Bake in the oven for 35-40 minutes.
- Leave to cool in the tin before cutting into squares.