

Martin's Plumble

Ingredients

Plum Marinade

10 medium sized ripe plums, any variety, pit removed and sliced about ¼ inch thick

zest from 1 lemon

juice from 1 lemon

¼ cup cornstarch

½ cup brown sugar

½ tsp. salt

½ tsp. ground cardamom

½ tsp. ground cinnamon

Crumble Topping

¾ cup all-purpose flour

⅓ cup brown sugar

½ tsp. salt

½ tsp. cardamom

½ tsp. cinnamon

6 tblsp. unsalted chilled butter cut into small pieces.

¼ cup chopped pecans

Preparation

Preheat oven to 350°. In a large bowl toss plums, lemon zest and juice, cornstarch, brown sugar, salt, cardamom and cinnamon together, mix and let sit for 15 minutes allowing juices to accumulate.

For the crumble, in bowl of food processor with blade attachment add flour, brown sugar, salt, cardamom and cinnamon. Pulse until combined, add butter and pulse until mixture forms clumps.

Butter a 9" deep pie dish, 8" x 8" baking dish or 10" x 7" oval baking dish. Add plum mixture and ball up the crumble mixture with your hands and break in small clumps to cover the fruit. Scatter the pecans over the crumble topping.

Bake for 45 minutes, in lower part of the oven until mixture is bubbly and the topping is golden brown, if you would like more browning, place under broiler for a few minutes. Serve warm with ice cream, also fine served on its own.