

Summer Fruit Crumble

6 cups (approximately a kilo, sliced) summer fruits- combined or individual fruits -peaches, plums, nectarines, apricots cut into slices

1/2 cup (100 grams) sugar

1 teaspoons cinnamon

1/4 teaspoon nutmeg

1/2 teaspoon salt

2 tablespoons cornstarch

Topping:

1 cup (125 grams) flour

1/2 cup (40 grams) quick oats

1/2 teaspoon salt

3/4 cup (150 grams) sugar

2 teaspoons cinnamon

1/2 cup (113 grams) butter/margarine, partially melted

Directions:

Preheat oven to 350 F/180 C. In a bowl, combine the sliced fruit with sugar, cinnamon, nutmeg, salt and cornstarch. Toss till coated. In a separate bowl, mix together the flour, oats, sugar, cinnamon and butter till crumbly. Place fruit (leave excess juices behind in the bowl) in a deep dish 9 inch pie pan and cover with crumble topping. Bake about 45 -50 minutes or until fruit is cooked and topping is golden brown. Serve warm or cold. Nice with a scoop of vanilla ice cream or a dollop of fresh whipped cream.