

PLUM AND APPLE SCRUMBLE

Ingredients

2lg cooking apples-peeled, cored and chopped
8 plums-stoned and sliced or 1 tin of plums
4 tbsp apple juice
200g plain flour
1 tsp baking powder
50g butter
75g light brown sugar
142ml sour cream
1egg-beaten
Grated rind of orange

Place the apples in a pan with the apple juice and simmer gently to soften, place into an oven proof dish and add the plums. In a mixing bowl place the flour and baking powder, rub in the butter, stir in the sugar followed by the sour cream, orange and egg to form soft dough. Spoon the mixture over the fruit and sprinkle with Demerara sugar, bake

2 oven aga- grid shelf on the roasting oven floor, cold shelf if needed after 10 mins, 3-4 oven aga- centre of the baking oven, approx 20-30 mins until golden.