



Makes: 8 servings

Prep Time: 15 minutes Cook Time: 45 minutes

Total Time: 1 hour

Ingredients

- 3 pounds ripe plums or pluots, pitted and cut into 1/2-inch wedges
- 1 & 1/2 cups light brown sugar, lightly packed
- 1/4 cup all-purpose flour
- 6 tbsp creme de cassis or Chambord liqueur

For the Topping:

- 1 & 1/2 cups all-purpose flour
- 3/4 cup granulated sugar
- 3/4 cup light brown sugar, lightly packed
- 1/2 tsp kosher salt
- 1 cup old-fashioned oats
- 1/2 cup chopped walnuts
- 1/2 pound (2 sticks) cold unsalted butter, dice Vanilla ice cream, for serving

Instructions

Preheat the oven to 375°F. For the fruit, in a large bowl, combine the plums, brown sugar, flour, and cassis. Pour the mixture into a 12 by 8-inch shallow baking dish.

For the topping, combine the flour, granulated sugar, brown sugar, salt, oatmeal, walnuts, and butter in the bowl of an electric mixer fitted with the paddle attachment. Mix on low speed until the mixture is crumbly and the butter is the size of peas. It's okay to use your hands to thoroughly mix the butter into the dry ingredients. Scatter evenly over the plum mixture.

Bake the plum crunch for 40 to 45 minutes, until the plums are bubbling and the top is browned. Serve warm or at room temperature with ice cream.

Recipe by Ina Garten