



PLUM WALNUT CRUMBLE

Makes 4-6 servings.

Towards the end of the summer season, in September and October, I like to make this not sweet, gluten free dessert, which can be assembled and refrigerated at any time and then baked as needed.

INGREDIENTS

- 1 $\frac{3}{4}$ pound Italian plums, about 25
- $\frac{1}{4}$ cups sugar
- 1 tablespoon cognac or fruit flavored brandy

TOPPING INGREDIENTS

- 1 $\frac{1}{4}$ cups walnuts, about 4 ounces
- 3 tablespoons extra virgin olive oil
- 3 tablespoons sugar
- 1 teaspoon cinnamon

PREPARATION

1. Preheat the oven to 400F
2. Grease an oven proof dish (10 x1 $\frac{1}{2}$) with olive oil.
3. Rinse, dry, pit and cut the fruit into quarters. Place in a bowl and toss with the sugar and brandy.
4. Spread the fruit in the dish.
5. In a food processor fitted with the steel blade chop the nuts coarsely. Transfer to a dish, add the olive oil, sugar and cinnamon. Combine.
6. Sprinkle evenly over the fruit and bake for about 25-30 minutes, until the fruit is almost soft.