

## Plum Oatmeal Crisp

From Martha Stewart

*Serves 6*

### Ingredients:

- 1/2 cup plus 1 Tablespoon all-purpose flour
- 1 cup plus 2 Tablespoons packed light-brown sugar
- 1/2 cup old-fashioned rolled oats (not quick-cooking)
- 1/4 teaspoon salt
- 1/2 cup (1 stick) cold unsalted butter, cut into small pieces
- 2-1/2 pounds ripe plums (about 8) cut into 1-inch pieces
- (Whipped cream or ice cream for topping, if desired)

### Directions:

- Preheat oven to 375 degrees.
- In a medium bowl, stir together 1/2 cup flour, 1 cup sugar, oats, and salt. Using a pastry blender or two knives, cut in butter until coarse crumbs form.
- In a shallow 2-quart baking dish, toss plums with remaining 2 tablespoons sugar and 1 tablespoon flour; sprinkle with oat topping.
- Place dish on a rimmed baking sheet. Bake until topping is golden brown, 40 to 45 minutes. Let cool 20 minutes before serving.

*Nutritional info not available at this time.*

