Plum and Ginger Crumble Pots

4 individual crumble pots · Active 20 min · Total 55 min

Skills: Easy

Ingredients

- 1 lb plums, pitted and cut into wedges (450 g prepared)
- 1 teaspoon finely grated fresh ginger
- 1 tablespoon sugar (12 g)
- 1 teaspoon cornstarch (3 g)
- 1/2 cup all-purpose flour (60 g)
- 1/3 cup rolled oats (30 g)
- 3 tablespoons brown sugar (38 g)
- 1/4 cup cold unsalted butter, diced (55 g)
- 1/8 teaspoon fine salt

Set out

Conventional oven, Four oven-safe 8-oz/240-ml ramekins, Rimmed tray, Mixing bowl

Allergens

Wheat, Oats, Milk. Check labels and substitutions.

Make it

1. Heat oven to 375°F/190°C. Put the ramekins on the rimmed tray.

2. Toss plums with ginger, sugar and cornstarch. Divide between ramekins.

3. Rub flour, oats, brown sugar, butter and salt together in the bowl until crumbly. Scatter loosely over fruit.

4. Bake for 22–28 minutes until golden and the fruit bubbles at the edges. Rest for at least 10 minutes before serving, or cool promptly for refrigeration.

Choose the container for the journey

A heavy ramekin is fine at home but may be awkward to carry. Once cold, transfer a portion to a small rigid lunch container if that fits the break routine better. Keep the fruit and crumble together; neat layers are less important than a reliable lid.

A useful detail

Very tart plums may need a little more sugar, but taste a raw piece first rather than automatically doubling the amount.

Keep it well

Refrigerate within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below for up to 3 days. Carry cold with cold sources. Reheat to 165°F/74°C if serving warm, using an appropriate oven-safe or microwave-safe container.