



15 min.



25 min.



4 servings

Vegan Fruit Crumble

Ingredients

- ✓ 500 g plums or any other fruit
- ✓ 1 tsp. lemon juice
- ✓ 60 g + 1 tsp. brown sugar
- ✓ 1 tsp. cinnamon
- ✓ 100 g vegan margarine + more for greasing
- ✓ 60 g spelt flour
- ✓ 60 g white flour
- ✓ 50 g oats
- ✓ a pinch of salt

1. Preheat the oven to 175°.
2. Cut 500g of your favourite fruit into pieces and mix them in a bowl with a teaspoon of lemon juice, a teaspoon of brown sugar and half a teaspoon of cinnamon.
3. In another bowl mix 100 g vegan margarine, 60 g spelt flour, 60 g white flour, 50 g oats, 60 g brown sugar, a pinch of salt and half a teaspoon of cinnamon.
4. Knead everything with your hands until it looks crumbly.
5. Grease your rectangular baking mould with vegan margarine.
6. Put your fruits into the baking mould and spread the crumble on top of the fruits.
7. Bake for 25 min.
8. Serve it lukewarm with a creamy vegan ice cream.

