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**Plum Crisp**

**Ingredients**

Filling

250 mL Sliced Plums

15 mL Flour

30 mL Sugar

5 mL Vanilla

2 mL Cinnamon

Topping

125 mL Flour

125 mL Oats

125 mL Brown Sugar

1 ml Salt

50 ml Margarine

**Method:**

1. Preheat oven to 350 Degrees.
2. In a medium bowl toss plums, flour, sugar, vanilla, and cinnamon together.
3. Pour into greased baking dish.
4. In a small bowl combine all topping ingredients.
5. Mix with a fork until crumbly.
6. Distribute topping mixture evenly over plums.
7. Bake in 350 degree oven for 40 – 45 minutes or until topping is crispy and golden brown.