

Plum Crisp

Topping:

67 grams old-fashioned oats (also called "rolled oats") (can sub with quick oats -- not "instant")
60 grams all-purpose flour
100 grams packed light brown sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon kosher salt
1 stick salted butter, melted

Filling:

3 lbs. fresh plums, pitted and sliced (about 8 cups total)
100 grams light brown sugar
2 tablespoons lemon juice
30 grams cornstarch
1/2 teaspoon kosher salt

Instructions

1. Preheat the oven to 350°F. Grease a 10-inch cast iron skillet. Set aside.

PREPARE THE TOPPING

1. In a medium bowl, stir together the oats, flour, brown sugar, cinnamon, nutmeg, and salt. Add the melted butter and stir to completely combine, making sure that there are no dry bits of flour. Set aside to chill in the refrigerator for a few minutes while you make the filling.

PREPARE THE FILLING

1. In a large bowl, stir together the plums, brown sugar, lemon juice, cornstarch, and salt. Let sit for 5-10 minutes so that the plums can release some of their juices.

ASSEMBLE

1. Transfer the plums and their juices to the prepared baking dish. Distribute the topping evenly over the fruit.

BAKE

1. Bake, uncovered, until the juices are bubbling and thickened and the top is golden brown, about 40-45 minutes. Let rest for 5-10 minutes before serving. Serve with ice cream or whipped cream, if desired.