



Apple & Plum Almond Crumble

with Whipped Lemon Mascarpone



2h



2 Servings

Sometimes the most impressive recipes are the simplest. Case in point: this apple, plum & almond crumble. Mix up the fruit, stir up the crumble, and pop it in the oven until your kitchen smells like that bakery you love so much. The juxtaposition of tart with sweet, crisp with jammy, and crunchy with creamy make this simple, yet elegant dessert one to remember. (2-p plan serves 4; 4-p₁ plan serves 8)

What we send

- 2 red plums
- 2 Pink Lady apples
- 1 lemon
- ¼ oz cornstarch
- 5 oz granulated sugar
- ¼ oz warm spice blend
- 1 oz salted almonds ²
- 5 oz all-purpose flour ³
- 2 oz dark brown sugar
- ¼ oz almond extract
- 3 oz mascarpone ¹

What you need

- 4 tablespoons butter, plus more for greasing ¹
- kosher salt

Tools

- microplane or grater
- microwave
- 8x8-inch baking dish or pie dish
- rimmed baking sheet

Allergens

Milk (1), Tree Nuts (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 500kcal, Fat 26g, Carbs 66g, Protein 6g



1. Prepare filling

Preheat oven to 350°F with a rack in the center. Halve **plums**, discard pits, and cut into ½-inch pieces. Quarter **apples**, remove and discard cores, then cut into ½-inch pieces. Grate **1 teaspoon lemon zest**. Squeeze **1 tablespoon lemon juice** into a large bowl. To bowl with lemon juice, add **plums, apples, cornstarch, ¼ cup granulated sugar**, and **2 teaspoons warm spice blend**.



4. Finish & serve

In a small bowl, combine **mascarpone** and **1 tablespoon granulated sugar**. Whisk in **lemon zest** and **1 tablespoon water** until combined. Top **crumble** with **whipped mascarpone**. Enjoy!



2. Make crumb topping

Coarsely chop **almonds**. Add **4 tablespoons butter** to a microwave-safe bowl. Microwave in 30-second intervals until fully melted.

To bowl with **melted butter**, add **almonds, ⅔ cup flour, ¼ cup brown sugar, ½ teaspoon almond extract**, and **½ teaspoon salt**. Mix with a fork until clumps form.



3. Bake crumble

Transfer **apple-plum mixture** into a **lightly greased** 8x8-inch baking dish. Sprinkle with **crumb topping**. Place baking dish on a rimmed baking sheet and bake on center rack until crumb topping is golden and filling is bubbling, 45-50 minutes. Let **crumble** cool for at least 30 minutes before serving.



5. ...

Looking for more steps?



6. ...

You won't find them here! Enjoy your Marley Spoon meal!