**Stone Fruit with Crumble topping**

**Ingredients**

5 cups sliced fruit (a mix of plums, peaches, apricots, cherries or nectarine)

1 cinnamon stick

3 cardamom pods (or ¼ tsp ground)

**CRUMBLE TOPPING**

1 cup plain flour

1 cup brown sugar

6 Tablespoons butter, slightly melted

1 teaspoon ground cinnamon

Pinch of salt

**Method**

1. PRE HEAT oven FAN FORCED 180oC
2. Cut the FRUITS in half, and then each half into 4 wedges, so you have 8 slices.
3. Put the cut pieces in a pot. Throw in a cinnamon stick for extra flavour (whole cloves, cardamom pods, and allspice are other tasty spices to add that will flavour the fruit nicely).
4. Over medium, gently stir a bit as it heats. Reduce the heat to low and gently [simmer](https://www.thespruceeats.com/all-about-simmering-995786) until the fruit is tender, about 15-20 mins.
5. Mix together crumble; combine the flour and sugar. Add cinnamon, if desired. Slowly drizzle the butter into the bowl while stirring the crumbs with a fork. Start with 3-4 Tablespoons and add more as needed until the crumbs form. Do not over-mix (you do not want this to become like a dough).
6. Spread the cooked fruit slices out on a baking dish and sprinkle the crumble mix over the top. Put in the oven for 10-15 mins until the crumble has turned a little golden.
7. Serve!