

## Plum Spelt Crumble Cake

### Ingredients

¾ cup Wholegrain spelt flour  
1 ½ cups Refined spelt pastry flour  
1 tsp Baking powder  
2/3 tsp Cinnamon powder  
¾ cup Sugar  
Pinch of salt  
½ lb Butter, diced  
1 Egg yolk  
2 lb Plums  
2 tbsp Almonds, toasted and ground

Place spelt flours, baking powder, cinnamon powder, sugar and salt in a mixing bowl. Add in diced butter and egg yolk. With a hand-held mixer, stir until well combined. Press 2/3 of the dough onto a 8 to 10-inch springform pan lined with parchment paper. Wrap the pan and the rest of dough separately with plastic film. Chill for 1 hour.

Meanwhile, wash and dry the plums. Cut them into halves and remove the stones. Preheat the oven to 350° F. Prick dough thoroughly with a fork. Sprinkle the ground almonds over, then place the plum halves, cut side up, onto the pan. Crumble the rest of dough on the top of the plums. Bake in the center of the hot oven for about 40 minutes until golden brown. Serve, dust with powdered sugar or with ice cream.