



Prune crumbles

NIBBLEDISH CONTRIBUTOR

Ingredients

1 1/2 cup pitted preserved prune
1 cup water
1 tbsp orange juice
1/4 cup pitted dates

4 tbsp brown sugar
pinch salt
1/2 tsp cinnamon
2 cups oats
1 cup flour
1 cup melted butter

Instructions

1. Put the prunes, dates, water and orange juice to boil until fruits are soft and mushy.
using a folk mash until fine.
 2. In another bowl. mix oats, flour, salt cinnamon and butter . Divide mixture into 2.
 3. Place 1 part of the crumbs in a greased tray and press firmly. Spread the prune puree evenly and top up with remain crumbles. This layer not need to press it. leave it lose and crumble.
 4. Bake in preheated oven at 220 C for 1/2 hour or till golden top.
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