

Roasted brown sugar plums with Amaretto whipped cream

“Often you feel like a pudding or something sweet to finish off a meal, but it can be too easy to reach for a shop made version. This is a weekday pudding that can be put together quickly and has the added benefit from the vitamin rich plums. The Amaretto cream is an optional luxurious extra, but it can be served with Greek yoghurt or crème fraiche instead.” Sophie Michell, television chef and author

Serves 4

Preparation time 10 minutes

Cooking time 30 minutes

Ingredients

8 plums
1 tbsp of muscovado sugar
100g blanched almonds
75g butter
200ml double cream
Splash of Amaretto

Method

1. Preheat the oven to 200C.
2. Halve and de-stone the plums, and lay into a baking dish.
3. Sprinkle with the sugar and almonds, then dot the butter randomly across too. Roast the plums for 40 minutes until brown and bubbling.
4. While waiting for the plums, whip the cream into soft peaks and then mix in the liqueur.
5. Serve the hot plums with a dollop of the cream and some shop bought amaretti biscuits on the side for the easiest dessert around!