

Persimmon (カキ) Crumble

Serves 6

Filling:

- 450 g fuyu persimmons sliced into 2½-cm pieces
- 1 tsp lemon juice
- 2 T granulated sugar
- 2 T light brown sugar
- ½ tsp ground cinnamon
- ¼ tsp ground nutmeg
- ¼ tsp ground cloves
- 1 tsp cornstarch
- ¼ tsp salt

Crumble Topping:

- 130 g all-purpose flour
- 40 g rolled oats
- 50 g light brown sugar
- ¾ tsp baking powder
- 113 g unsalted butter, melted
- ¼ tsp salt

1. Preheat oven to **180°C**.
2. **Combine all the ingredients** for the persimmon filling into a bowl.
3. Mix and spoon the filling into a small baking dish. (About 25x18 cm). Make sure the persimmons are evenly coated in the sugars and spices.
4. In a separate bowl, **combine all the ingredients** for the crumble. Mix until it comes together. Spoon the crumble on top of the persimmon filling.
5. **Bake for 25-30 minutes** until the crumble is golden brown.
6. Top with a scoop of vanilla ice cream and serve!

