

Apple Crumble

for 60

60 large cooking apples, peeled, cored and thinly sliced

2 cups (350g) sultanas

1 cup (250ml) lemon juice

½ cup (125g) sugar

500g margarine

4 cups (500g) plain flour

5 cups (850g) brown sugar

4 tablespoons (40g) cinnamon

2½ cups (250g) coconut

5 cups (750g) rolled oats

2 cups (230g) slivered almonds

1. Place sliced apple in baking trays, mix with sultanas and sprinkle with lemon juice, then sugar.
2. Rub margarine into flour until crumbly.
3. Mix in oats, brown sugar, cinnamon and almonds
4. Sprinkle mix over apples
5. Bake at 180' for 30 minutes