Fruit Crumble – Annas recipe

| Ingredients | Serves 4 | Serves 50 | Serves 70 |
|---|---|---|---|
| Cooking apples | 2 | 20 | 25 |
| Plums | 80 g | 1 kg | 1½ kg |
| Pie apricots | 320 g | 4 kg | 5 kg |
| Brown sugar | 40 g | 500 g | 700 g |
| Desiccated coconut | 30 g | 350 g | 400 g |
| Margarine | 40 g | 450 g | 500 g |
| Plain flour | 40 g | 525 g | 600 g |
| Rolled oats | 50 g | 650 g | 750 g |
| Slivered almond | 2 tbs | 250 g | 300 g |

Method

1. Heat oven to 180C.
2. Peel, core and slice fruit and combine and cook in pan until slightly soft.
3. Combine sugar, coconut, margarine, flour, oats and almonds and sprinkle over fruit.
4. Bake for 10 minutes or until golden.