Apple, plum peach and date crumble

Ingredients	Serves 6	Serves 60
Large cooking apples, peeled, cored, thinly sliced	2	20
Plums	500 g	5 kg
Nectarines or peaches	200 g	2 kg
Sultanas	35 g	350 g
Dates	100 g	1 kg
Lemon juice	5 tsp	250 ml
Sugar	12.5 g	125 g
Butter	50 g	500 g
Plain flour	50 g	500 g
Rolled oats	75 g	750 g
Brown sugar	85 g	850 g
Finely grated lemon rind	½ lemon	3 lemons
Cinnamon	1 ¼ tsp	4 tbs (40g)
Desiccated coconut	25 g	2 ½ cups (250 g)
Slivered almonds	23 g	230 g

Method

1. Heat oven to 180C.
2. Place sliced apple in baking trays, sprinkle with lemon juice then sugar.
3. Add sliced plums, peaches / nectarines, sultanas and finely chopped dates.
4. Rub margarine into flour until crumbly.
5. Mix in oats, brown sugar, lemon rind, cinnamon, coconut and almonds.
6. Sprinkle mix over fruit.
7. Bake for 30 to 60 minutes until golden.