Apple and Sultana Crumble

Ingredients	Serves 6	Serves 60
Large cooking apples, peeled, cored and thinly sliced	6	60
Sultanas	¼ cup	2 cups (350 g)
Lemon juice	5 tsp	1 cup (250 ml)
Sugar	3 tsp	½ cup (125 g)
Margarine	3 tbs	500 g
Plain flour	1/3 cup	4 cups (500 g)
Brown sugar	½ cup	5 cups (850 g)
Cinnamon	1 tsp	4 tablespoons (40 g)
Desiccated coconut	¼ cup	2½ cups (250 g
Rolled oats	½ cup	5 cups (750 g)
Slivered almonds	¼ cup	2 cups (230 g)

Method

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 180C for 30 minutes