Apple Cinnamon, Coconut and Nut Crumble

Ingredients	Serves 6	Serves 60
5 Granny Smith apples	5	50
2 teaspoons cinnamon	2 tsp	7 tbs
Juice and grated rind of lemons	1	10
1 cup rolled oats	1 cup	10 cups
2 tablespoons desiccated coconut	2 tbs	1 ¼ cups
2 tablespoons chopped nuts	2 tbs	1 ¼ cups
½ cup unprocessed bran	½ cup	5 cups
2 tablespoons oil	2 tbs	1 ¼ cups
1 tablespoon brown sugar (optional)	1 tbs	2/3 cup

Method

1. Heat oven to 200C
2. Peel, core and thinly slice apples
3. layer fruit in an ovenproof dish and sprinkle with the lemon juice, half the lemon rind and 1 teaspoon of cinnamon.
4. Combine all remaining ingredients and mix until crumbly.
5. Sprinkle topping over apples.
6. Bake for 20 minutes or until brown.

Serve hot or cold. Top with yoghurt, cream or custard as desired.