Elwood Fruit Pudding with Anzac Day Crumble.

Ingredients for fruit:
* 1.5 kilos of any fruit that you can stew
* 1 orange squeezed for juice
* 1 cinnamon stick
* 1/2 cup castor sugar

Crumble topping:
2 cups rolled oats
1 1/2 cup shredded coconut
4 tablespoons golden syrup
300 g butter
4 tablespoons brown sugar
1 cup plain flour

Method:
1. Place fruit of choice into a medium saucepan with orange juice, cinnamon and sugar, poach lightly.
2. Combine all crumble ingredients together.
3. Place fruit into a baking dish (make sure it is greased)
4. Place topping over the fruit
5. Cook at 180 degrees Celsius until crumble is lightly browned and fruit is cooked through.