

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 cinamon stick.

* 1/2 cup castor sugar.

crumble topping

2 cups rolled oats

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, cinamon 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.