

RECIPE

Elwood Fruit Pudding with Anzac Day Crumble.

INGREDIENTS

- 1.5 kilos of any fruit from our garden
- 1 orange rind and juice
- 1 cinamon stick
- 1/2 cup castor sugar
- spig of lemon verbena
- crumble topping
- 2 cups of rolled oats
- 2 cups of shredded coconut
- 4 tablespoons of golden syrup
- 4 tables poons of brown sugar
- 1 cup of plain flour

PREPARATION TIME

TEMPERATURE

200 degrees

SERVES

your class.

- ☐ WEEKNIGHT MEAL
- ☐ DINNER PARTY
- ☐ DELICIOUS BREAKFAST
- ☐ PERFECT FOR LUNCH
- ☐ SLOW COOKING
- ☐

METHOD

1. Place fruit into a medium saucepan with orange rind, juice, cinamon and sugar. Poach lightly.
2. Combine all crumble ingredients together
3. Place fruit into a greased baking dish, lined with baking paper.
4. Place crumble topping over the fruit.
5. Cook until crumble is lightly browned and cooked through.
6. Cut into as many portions as people in the room and serve from the dishes.

