

Lemon Crumble

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd*

*2 cups rolled oats
1 1/4 cups flour
1 1/2 teaspoons baking powder
1 cup white sugar
1 cup coconut
1 cup butter
4 tablespoons milk
FILLING
1 egg, beaten
juice of one lemon
rind of one lemon
1 cup sugar
1/4 cup butter
3/4 cup boiling water
1 tablespoon cornstarch*

Preheat the oven to 350 degrees.

In a bowl, mix the oats, flour, baking powder, sugar, coconut and butter until crumbly. Add the milk.

Make the filling: In a saucepan, beat one egg and add the juice and rind of one lemon. Add the sugar, butter and boiling water. Thicken with the cornstarch. Let come to a boil and cook until thick.

Place two-thirds of the mixture into a baking pan. Spread the filling over the top. Sprinkle on the remaining crumbs. Press lightly with a spoon.

Bake for 25 to 30 minutes.

Per Serving (excluding unknown items): 4426 Calories; 275g Fat (55.0% calories from fat); 55g Protein; 452g Carbohydrate; 29g Dietary Fiber; 841mg Cholesterol; 3207mg Sodium. Exchanges: 15 1/2 Grain(Starch); 1 Lean Meat; 1 Fruit; 0 Non-Fat Milk; 54 Fat; 13 1/2 Other Carbohydrates.