



The blackberries on top look just like purple prickles!

Makes 6 helpings

## You will need:

3 eating apples  
 1 teaspoon cinnamon  
 1 tablespoon caster sugar  
 1 tablespoon apple juice  
 300g blackberries  
 75g unsalted butter  
 100g plain flour  
 50g oats  
 50g brown sugar

Two large mixing bowls  
 A baking dish (about 15 x 20cm)

# Gruffalo Crumble

"Gruffalo crumble!" the Gruffalo said, And quick as the wind he turned and fled.

This recipe is designed for adults to follow, but children can help too when you see a JOIN IN! Gruffalo paw.



## What to do:

- 1 Preheat the oven to 180°C/Gas Mark 4.
- 2 Peel and core the apples, then chop them into bite-size pieces.
- 3 Put the chopped apples and blackberries in a large mixing bowl. Save a handful of blackberries for later.
- 4 Add the cinnamon, caster sugar and apple juice and give everything a good stir.
- 5 Tip the fruit mixture into the baking dish.
- 6 Cut the butter into small cubes of around 1cm.
- 7 Put the butter in the other large mixing bowl and add the flour.
- 8 Use your fingers to rub the butter and flour together until the mixture looks like crumbs.
- 9 Stir in the oats and brown sugar.
- 10 Sprinkle the mixture over the fruit in the baking dish. Try and cover it as evenly as you can.
- 11 Stick the remaining blackberries into the top of the crumble to decorate.
- 12 Cook for 40 minutes.



## Tips, Tricks and Twists

- It's best to use cold butter for this recipe – warm butter can easily become a dough rather than the crumbs you need.
- Why not try different fruits for the filling, like pear, peach or blueberries – or even a mixture.
- Gruffalo Crumble is best served hot. For an extra treat, you could eat it with ice cream or custard.



These recipes are just a taste of *Gruffalo Crumble and Other Recipes* – for more simple meals, healthy snacks and sweet treats, get your own copy of the fun-packed cookery book! With twenty-four delicious recipes from the deep dark wood, it's a great way to introduce Gruffalo fans to cooking and baking!