

Gruffalo Crumble

*“Gruffalo crumble!” the Gruffalo said,
And quick as the wind he turned and fled.*

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)

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.



The blackberries on top look just like purple prickles!

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.

