

A family learning activity from

Grimm & Co



Gruffalo Crumble

You will need: 3 apples

1 teaspoon of cinnamon

1 tablespoon of caster sugar

1 tablespoon of apple juice

300g blackberries

75g unsalted butter

100g plain flour

50g porridge oats

50g brown sugar

Two large mixing bowls and a baking dish (roughly 15 x 20cm)

Step one: Preheat the oven to 180 degrees.

Step two: Peel and core the apples, then chop them into bite sized pieces.

Step three: Put the chopped apples and blackberries in a mixing bowl, save a handful of blackberries for later (these will be our purple prickles).

Step four: Add the cinnamon, caster sugar and apple juice, give everything a big stir.

Step five: Tip the fruit mixture into your baking dish.

Step six: Cut the butter into small cubes.

Step seven: Put the butter in another mixing bowl and add the flour.

Step eight: Use your fingers to rub the butter and flour together until the mixture looks like crumbs.

Step nine: Stir in the oats and brown sugar.

Step ten: Sprinkle the mixture over the fruit, cover evenly.

Step eleven: Stick the remaining blackberries into the top of the crumble (these are our purple prickles).

Step twelve: Bake in the oven for 40 minutes.

Serve with custard or owl ice cream.

We would love to see your Gruffalo crumble, share your pictures with us!

You can post your pictures on social media, tagging us @GrimmAndCo, or email them to families@grimmandco.co.uk

Why not try using different fruits for the filling, pears, rhubarb, raspberries or blueberries.

You can find more Gruffalo activities here ...

