Gruffalo Crumble

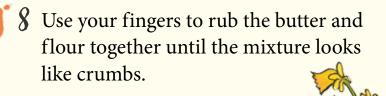
"Gruffalo crumble!" the Gruffalo said, And quick as the wind he turned and fled.

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.
- Put the chopped apples and blackberries in a large mixing bowl. Save a handful of blackberries for later.
- 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.
- Put the butter in the other large mixing bowl and add the flour.





Stir in the oats and brown sugar.

- Sprinkle the mixture over the fruit in the baking dish. Try and cover it as evenly as you can.
- 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.





