



GRUFFALO CRUMBLE



SERVINGS:
6



TIME:
50 MINUTES



DIFFICULTY:
EASY



COST:
££££

Ingredients:

- 3 eating apples
- 1 tsp ground cinnamon
- 1 tbsp caster sugar
- 1 tbsp 100% apple juice
- 300g blackberries (fresh or frozen)
- 75g unsalted butter
- 100g wholemeal flour
- 50g oats
- 50g brown sugar

Method:

1. Pre-heat your oven to 180c/160c fan/gas 4
2. Peel and core the apples, then chop into bite-size pieces. Set aside a few of the apple pieces for the decoration at the end
3. Put the chopped apples and blackberries in a large mixing bowl and add the cinnamon, caster sugar and apple juice. Give it a good stir
4. Tip the fruit mixture into the baking dish
5. Cut the butter into small cubes and add to a mixing bowl. Then add the flour and use your fingers to rub the butter and flour together until the mixture looks like crumbs. Stir in the oats and brown sugar
6. Sprinkle the crumble mixture over the fruit in the baking dish
7. Pop in the oven and cook for around 40 minutes
8. Serve with yoghurt or custard and enjoy!