

# Daily Activity

## Gruffalo Crumble - 01.03.21



Oh help!  
Oh no!

### Gruffalo Crumble

Recommended Child Serving (aged 3-7) 25g  
Serves 6-8 people

#### Ingredients:

- 400g Bramley apples - you can use tinned fruit
- 50g Blackberries or Frozen Summer Berries
- 75g Granulated sugar
- 50g Butter used straight from the fridge
- 100g Plain flour
- 50g Demerara sugar

#### Method:

1. Heat the oven 180C / 160C fan / gas 4
2. Mix together the fruit and granulated sugar  
Tip 1: you will need less granulated sugar if you have used tinned fruit  
Tip 2: Defrost the frozen fruit before adding to mix
3. Spoon into a pie dish.
4. Get a bowl and put the flour in.
5. Cut the butter into small cubes and place into the flour.
6. Rub the butter and flour together with your fingers, until you get a breadcrumb texture.
7. Add the Demerara sugar, mix gently.
8. Sprinkle the Crumble mix over the fruit to cover it completely.
9. Bake for 35 - 50 mins, until the fruit is soft, the mix is bubbling and the top is golden brown.
10. Leave for 5 minutes to cool before serving.

My favourite food is  
Gruffalo crumble !

If you do have a go, we would love to see your pictures so if you would like to share your child's learning, please feel free to send us a photograph to [parents1041@welearn365.com](mailto:parents1041@welearn365.com)