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How To Make...

Gruffalo Crumble



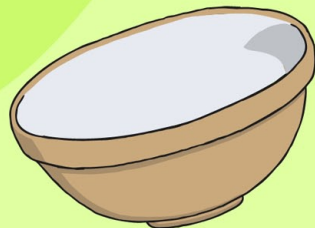
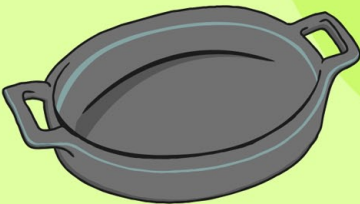
You will need...

Ingredients

- 5 bananas
- 350g frozen or fresh berries
- 250g biscuit crumbs (plain digestives)
- 140g brown sugar
- 1/4 tsp cinnamon
- 140g melted butter

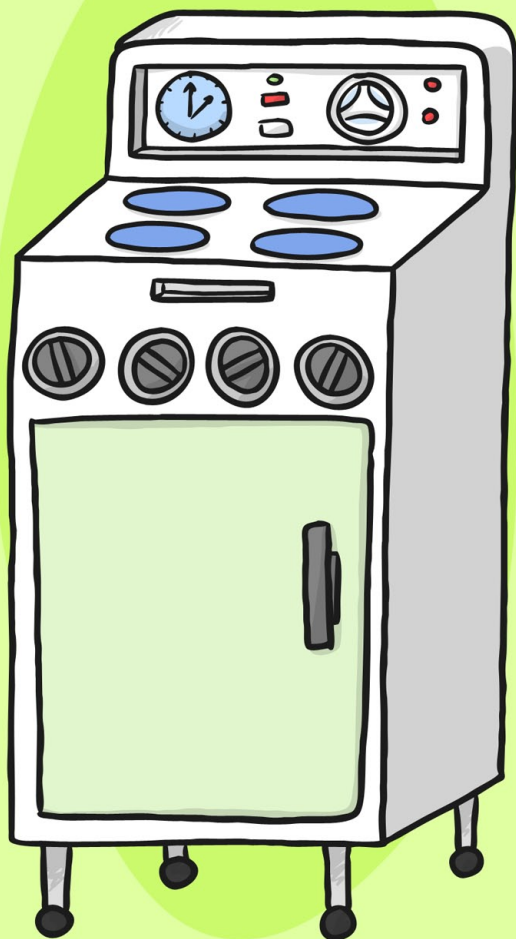
Equipment

- Oven
- Child-friendly knives
- Weighing scales
- Mixing bowl and spoon
- Shallow casserole dish



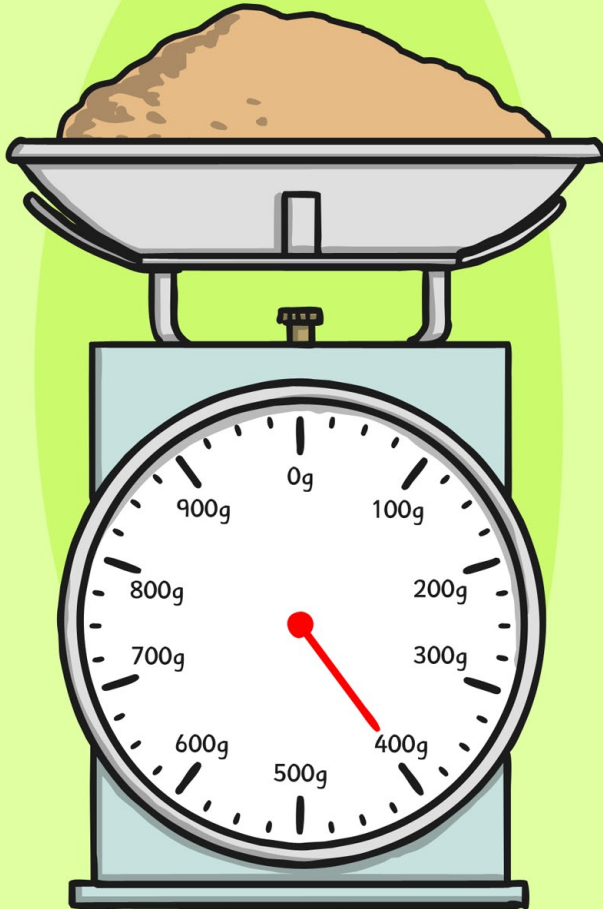
Step 1

Preheat the oven to 180C/350F.



Step 2

Weigh out all of the ingredients.



Step 3

Peel the bananas, then slice them thickly.



Step 4

Stir the butter, brown sugar and cinnamon into the biscuits crumbs, until they are well coated.



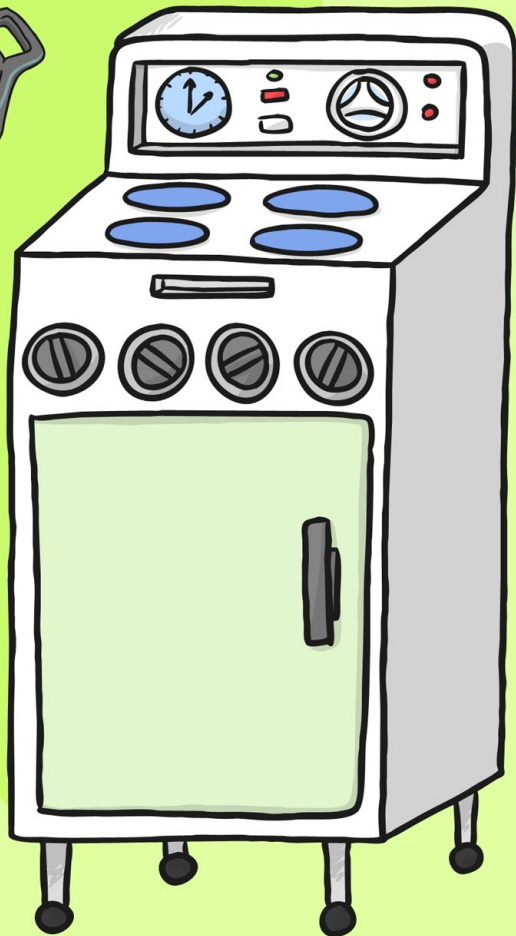
Step 5

Lay the bananas and berries in a shallow casserole dish and top with the crumb mixture.



Step 6

Bake for 20-25 minutes until it starts to brown.



Step 7

Let stand at least 10 minutes, then serve with ice-cream!

