



Gruffalo Crumble

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

Adapted from: Bex

Prep Time 20 mins Cook Time 40 mins Total Time 60 mins



Ingredients

- 1 Cup + 2 tablespoons plain flour
- $\frac{1}{3}$ cup dairy free hard margarine cubed and chilled
- $\frac{1}{3}$ cup dark brown sugar
- 3 tsp cinnamon
- $\frac{1}{4}$ cup gluten free oats
- 2 tablespoons cacao
- 1 $\frac{1}{2}$ cups fresh rhubarb
- 2-3 green cooking apples (we used Granny Smith)
- $\frac{1}{3}$ cup light brown sugar
- $\frac{1}{2}$ tsp cinnamon
- $\frac{1}{4}$ cup hard margarine
- A handful of blackberries



Instructions

1. Preheat your oven to 180C Fan.
2. Rub together your hard margarine (or butter) and gluten free plain flour. Do this until it forms a breadcrumbs texture.
3. Stir in your sugar, cinnamon, oats and cacao. Put to one side whilst you tend to your fruit.
4. Peel and chop your apples and rhubarb. (The smaller you chop them the more of a compote texture you'll get. I tend to leave mine a little chunkier, but they still totally soften once cooked).
5. Place your 30g hard margarine (or butter if not dairy free) and 30g sugar into a saucepan and gently melt them together. Once melted leave on a medium heat for a couple of minutes so it starts to try and caramelise a little.
6. Then add your chopped apples and $\frac{1}{2}$ tsp of cinnamon. Stir in for 2-3 minutes before adding your rhubarb. Cook for a further 2-3 minutes.
7. In your ovenproof dish (I used a skillet but any dish could be fine) place all your fruit and any juices. Top with your crumble mixture evenly and add blackberries for purple prickles. Place in the oven for 25-30 minutes. The top should be a little golden and the fruit all cooked.
8. Serve up with your choice of custard, ice cream or cream.