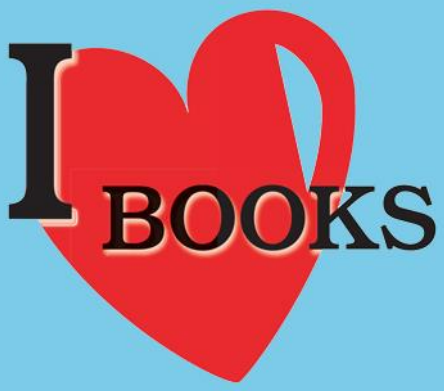


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Opening extract from

Gruffalo Crumble and Other Recipes

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Based on the picture book by

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GRUFFALO CRUMBLE and other recipes





24 recipes from the deep dark wood

MACMILLAN CHILDREN'S BOOKS



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How to Use This Book: Guidelines for Grown-Ups

This book is all about having fun with food. It's perfect for introducing young Gruffalo fans to cooking and is full of great ideas for everyday meals, special treats and party snacks to share with family and friends.

Every step-by-step recipe has been specially designed for adults and children to use together. The instructions are for adults to follow, but there are stages in each recipe that are an ideal opportunity to get a child involved – look out for the JOIN IN! Gruffalo paw.

The steps in the recipe that aren't marked with a JOIN IN! Gruffalo paw may be unsafe or complicated for a child, so it's recommended that you do those yourself. Keep a close eye on children in the kitchen at all times, and be especially careful of anything hot or sharp.

All oven temperatures are based on a fan oven, so you'll need to add about 20˚C if you have a conventional oven.

You'll see a Tips, Tricks and Twists section on most pages, where you can find helpful hints and possible alternatives to try, so have fun and experiment!

Before you get started, read the hints and tips on the next page with your child.

Hints and Tips to Read Together



Is your tummy beginning to rumble? Are you ready to make lots of tasty treats from the deep dark wood? Here are a few hints and tips to help you get started.

- Remember to wash your hands so they're nice and clean. Cooking can get messy, so put on an apron and tie your hair back if it's long.
- Before you start, read the recipe together so you can make sure you have everything you need. You might find it helpful to weigh, measure or count out your ingredients so they are ready to use.
- Always wash fruit and vegetables before you cook or eat them.
- Be careful of anything hot – remember things that have just come out of the oven or off the hob will take a while to cool down, so don't touch. Ouch!
- Sharp knives are for grown-ups only.
- Lots of these recipes will ask you mix, squash or shape using your hands. Make sure you wash them before and afterwards, especially if you've used raw meat or egg.
- Not all uncooked ingredients or mixtures are safe to eat, so check with a grown-up first.
- You can get stuck in and help every time you see the JOIN IN! Gruffalo paw, so keep your eyes open, roll your sleeves up and get ready to have some fun!

JOIN IN! It looks like this!

Breakfasts

Mouse Toast

Terrible Tusks

Purple Prickle Pancakes

Caterpillar Twists

Scrambled Snake

Mouse Toast

"My favourite food!" the Gruffalo said.
"You'll taste good on a slice of bread!"

Makes 1 mouse

You will need:

Butter
1 egg
1 black olive
2 chives
1 slice of ham
1 cherry tomato
1 slice of bread

A big circle cutter (7cm diameter)
A small circle cutter (3cm diameter)
A baking tray

What to do:

1 Preheat the oven to 180°C/Gas Mark 4.

JOIN IN! 2 Dip a piece of kitchen roll in butter and rub it all over the baking tray.

JOIN IN! 3 Press the big circle cutter into the bread and make sure you cut all the way through.

JOIN IN! 4 Lift out the circle of bread. You don't need it and can eat it as a snack.

JOIN IN! 5 The hole in the bread is Mouse's face. Now use the small circle cutter to make ears.

JOIN IN! 6 Put the slice of bread on the baking tray and press down very firmly.

7 Butter the bread.

JOIN IN! 8 Break the egg into a saucer and pick out any pieces of shell.

9 Carefully slide the egg into the hole and bake in the oven for 6 minutes.

10 While you're waiting, get your decorations ready: cut an olive in half to be Mouse's eyes, and cut a cherry tomato in half for a nose.

JOIN IN! 11 Cut the chives up into six pieces using a pair of safety scissors. These are Mouse's whiskers!

12 Cut two small circles out of a slice of ham to make round pink ears.

13 Take the toast out of the oven and transfer to a plate.

JOIN IN! 14 Decorate Mouse! You can copy the picture below.

Be quick with your decorations so you can eat him before he gets cold

Tips, Tricks and Twists



- Make sure you press the bread down really firmly on the buttered baking tray so that the egg stays in the hole.
- You can bake your egg for an extra minute if you don't want a runny yolk.
- If you don't want to use ham for the ears, try halved cherry tomatoes instead.