

Starting Point Community Learning Partnership



Gruffalo Crumble Cakes

CAKE: 50G SUGAR | 50G BUTTER | 1 EGG | 50G SR FLOUR | 1/4 TSP BAKING POWDER | 1 TBSP MILK

TOPPING: 25G BUTTER | 80G PLAIN FLOUR | 20G ROLLED OATS | 1 TBSP MAPLE SYRUP | 12 RAISINS | 2 APRICOTS

PRE-HEAT OVEN AT 190OC / GAS MARK 5
LINE MUFFIN TRAY WITH 6 CAKE CASES

MIX ALL CAKE INGREDIENTS TOGETHER AND DIVIDE EVENLY INTO 6 CASES.
COOK FOR 15 MINUTES.

MIX ALL TOPPING INGREDIENTS TOGETHER APART FROM THE
APRICOTS AND RASINS.

SLICE THE APRICOTS INTO 12 DISKS FOR EYES (THE RAISINS WILL BE PUPILS).
ONCE CAKES ARE COOLED ADD CRUMBLE AS A TOPPING AND MAKE EYES
FROM THE APRICOTS AND RAISINS.

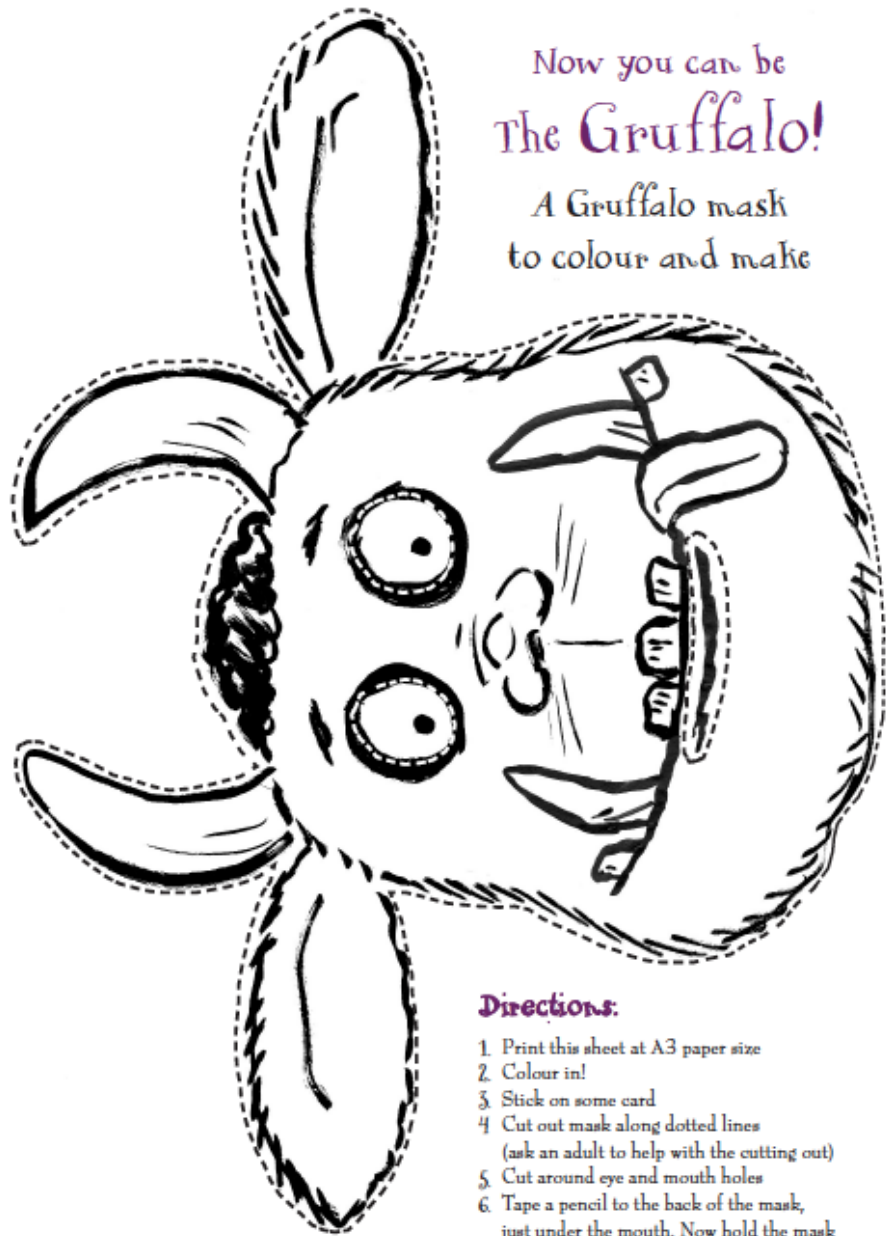
COOK AGAIN FOR 7 - 10 MINUTES.
COOL BEFORE EATING

Gruffalo Mask

USE THE TEMPLATE ON THE OTHER PAGE TO COLOUR AND MAKE A GRUFFALO MASK!!

Now you can be
The Gruffalo!

A Gruffalo mask
to colour and make



Directions:

1. Print this sheet at A3 paper size
2. Colour in!
3. Stick on some card
4. Cut out mask along dotted lines
(ask an adult to help with the cutting out)
5. Cut around eye and mouth holes
6. Tape a pencil to the back of the mask,
just under the mouth. Now hold the mask
to your face and go 'Grrrrrrrrrrrrrrrrrr!'!