

Snake's Logpile House

It looks like there are ants on the logs!

Makes 12 logs

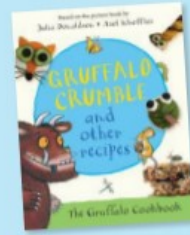
You will need:

- 4 sticks of celery
- 6 tablespoons peanut butter
- 2 tablespoons raisins
- 6 tablespoons cream cheese
- 1 tablespoon poppy seeds
- A butter knife

You can make two kinds of celery snack and stack them up to make your very own logpile house. This recipe is designed for adults to follow, but children can help too when you see a JOIN IN! Gruffalo paw.

What to do:

- 1 Cut each celery stick into three so you have twelve equal-sized pieces.
- 2 Take six of the pieces and lay them down so the hollow side is facing up.
- 3 Put a tablespoon of peanut butter on each piece.
- 4 Use the butter knife to smear the peanut butter across the celery until it fills up the hollow part.
- 5 Put a few raisins on each celery log. Press them gently into the peanut butter with your finger so they don't fall off.
- 6 Now take the other six pieces of celery and lay them down hollow-side up.
- 7 Put a tablespoon of cream cheese on each piece.
- 8 Smear the cream cheese over the celery to fill the hollow, just like you did with the peanut butter.
- 9 Sprinkle the poppy seeds all over the cheese.
- 10 Here's the tricky bit! Try stacking up your logs to make a house – or you could just eat them as they are.



These recipes are just a taste of *Gruffalo Crumble and Other Recipes* – for more simple meals, healthy snacks and sweet treats, get your own copy of the fun-packed cookery book! With twenty-four delicious recipes from the deep dark wood, it's a great way to introduce Gruffalo fans to cooking and baking!

Tips, Tricks and Twists

- Can you think of anything else that you could fill the celery with?
- If your logs are slipping and sliding when you're trying to stack them up, you can put a small blob of peanut butter or cream cheese on the bottom to stick them in place.

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Purple Prickle Pancakes

Can you count out five blueberries for each pancake?

Makes 10 pancakes

You will need:

- 1 egg
- 200ml milk
- 220g plain flour
- 1/2 teaspoon bicarbonate of soda
- 2 teaspoons honey
- 1/4 teaspoon cinnamon
- 50 blueberries
- A knob of butter
- A big mixing bowl
- A measuring jug
- A frying pan
- A spatula
- A small ladle
- A whisk

He has purple prickles all over his back - just like these delicious pancakes. This recipe is designed for adults to follow, but children can help too when you see a JOIN IN! Gruffalo paw.

What to do:

- 1 Put the flour, bicarbonate of soda and cinnamon in the big bowl and mix well. These are your dry ingredients.
- 2 Pour the milk into a measuring jug and add the honey. Stir together.
- 3 Break the egg into a saucer and pick out any pieces of shell.
- 4 Add the egg to the measuring jug and mix well with a fork.
- 5 Make a little well in the middle of the dry ingredients and pour in the milk mixture.
- 6 Mix everything well with a whisk until you have a thick batter with no lumps.
- 7 Melt a little butter in the frying pan on a high heat.
- 8 When the pan is really hot, add the batter one ladle at a time and drop five blueberries in each heap of batter.
- 9 Flip the pancakes over when little bubbles appear on top.
- 10 Cook until they are brown on the second side, then put them on a plate and cover with foil to keep warm. Keep going until you've used up all the mixture.

Tips, Tricks and Twists

- These are really delicious served with a little honey or maple syrup drizzled on top.
- The Gruffalo's Child has pink prickles on her back. If you use raspberries instead of blueberries, these pancakes will have pink prickles too!



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Toadstool Pizza

These cheese and tomato pizzas look just like toadstools.

This recipe is designed for adults to follow, but children can help too when you see a JOIN IN! Gruffalo paw.

Makes 6 Pizzas

You will need:

200g flour
 2 teaspoons baking powder
 A pinch of salt
 1 teaspoon dried herbs
 1 tablespoon olive oil
 120ml warm water
 6 tablespoons tomato sauce
 6 mini mozzarella balls
 Extra olive oil for greasing

A baking tray
 A large mixing bowl
 A rolling pin
 A circle cutter (8-10cm diameter)

- 1 Preheat the oven to 220°C/Gas Mark 7.
- 2 Dip a piece of kitchen paper in a little olive oil and grease the baking tray.
- 3 Put the flour, baking powder, salt and herbs in the large mixing bowl and stir.
- 4 Make a little well in the middle and add the tablespoon of olive oil.
- 5 Pour in the water a little at a time and mix with a spoon until you have a soft dough.
- 6 Use your hands to squash the dough into a ball and knead it for a minute or two.
- 7 Sprinkle a little flour on a clean surface and roll out the dough until it's about ½ cm thick.
- 8 Use the circle cutter to press six circles out of the dough.
- 9 Use a knife to cut away two sections of each circle so you have a toadstool shape. You can copy the picture opposite.
- 10 Cut the mozzarella balls into slices about ½ cm thick.
- 11 Lay the toadstool pizza bases on the baking tray, not too close together.
- 12 Put a tablespoon of tomato sauce on each pizza and spread it around with the back of the spoon. Leave the toadstool stump clean!

- 13 Dot the mozzarella slices over each toadstool.
- 14 Cook for 12-15 minutes.

Tips, Tricks and Twists

- You can wrap the leftover dough in cling film and keep it in the fridge for a few days.
- How about adding something extra to your toadstool pizzas? Try mushrooms, sweetcorn, ham, or anything else you can think of!



You shouldn't eat real toadstools - they're sometimes poisonous!



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The blackberries on top look just like purple prickles!

Makes 6 Helpings

You will need:

3 eating apples
 1 teaspoon cinnamon
 1 tablespoon caster sugar
 1 tablespoon apple juice
 300g blackberries
 75g unsalted butter
 100g plain flour
 50g oats
 50g brown sugar

Two large mixing bowls
 A baking dish (about 15 x 20cm)

- 1 Preheat the oven to 180°C/Gas Mark 4.
- 2 Peel and core the apples, then chop them into bite-size pieces.
- 3 Put the chopped apples and blackberries in a large mixing bowl. Save a handful of blackberries for later.
- 4 Add the cinnamon, caster sugar and apple juice and give everything a good stir.
- 5 Tip the fruit mixture into the baking dish.
- 6 Cut the butter into small cubes of around 1cm.
- 7 Put the butter in the other large mixing bowl and add the flour.
- 8 Use your fingers to rub the butter and flour together until the mixture looks like crumbs.
- 9 Stir in the oats and brown sugar.
- 10 Sprinkle the mixture over the fruit in the baking dish. Try and cover it as evenly as you can.
- 11 Stick the remaining blackberries into the top of the crumble to decorate.
- 12 Cook for 40 minutes.

Tips, Tricks and Twists

- It's best to use cold butter for this recipe - warm butter can easily become a dough rather than the crumbs you need.
- Why not try different fruits for the filling, like pear, peach or blueberries - or even a mixture.
- Gruffalo Crumble is best served hot. For an extra treat, you could eat it with ice cream or custard.



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