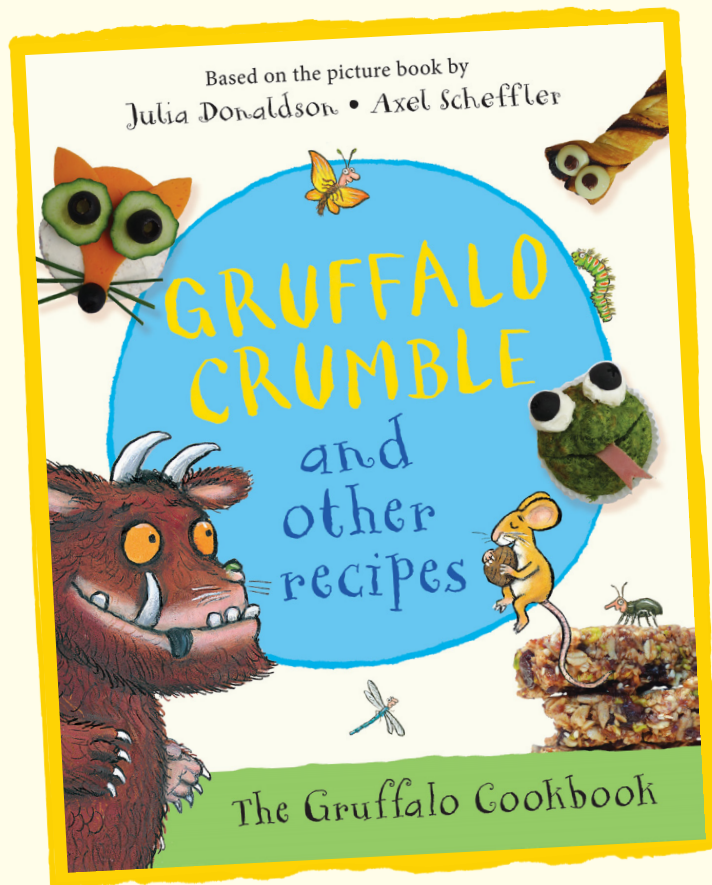




# Gruffalo Crumble Party Pack!



Your pack includes:

- *Gruffalo Crumble Party Ideas Sheet*
- *Gruffalo Crumble Party Poster*
- *Gruffalo Mask Activity Sheet*
- *The Gruffalo and Friends Finger Puppets Activity Sheet*
- *Purple Prickle Pancakes Recipe*
- *Snake's Logpile House Recipe*
- *Toadstool Pizza Recipe*
- *Gruffalo Crumble Recipe*



# Having a GRUFFALO CRUMBLE party?

Is your tummy beginning to rumble?  
Throw a GRUFFALO CRUMBLE party!

Here are some ideas to make your party the tastiest monster mash ever!

## ANNOUNCE YOUR GRUFFALO CRUMBLE PARTY

Print out the special GRUFFALO CRUMBLE party poster and hang it up to announce your party!

## LOCATION

The GRUFFALO lives in the deep dark wood, so the best place to hold you party is outside, a garden is the perfect place. But even if you have your GRUFFALO party indoors, you can create a great atmosphere by decorating the room.

## DECORATIONS

Here are some tips to make your GRUFFALO party really atmospheric. Use green lightbulbs to make an eerie deep-dark-wood-like light. Make some trees out of coloured card (using brown card for the trunk and green card for the branches) and attach them to the walls of the room using Blu-tack. Cut green crêpe paper into strips and hang from the ceiling and door frames. Make some scary black spiders using ping pong balls (painted black) and black pipe cleaners and hang them from the ceiling using thin elastic or thread. Create a GRUFFALO cave by draping a dark sheet over two chairs.

## FOOD AND DRINK

Make your own Purple Prickle Pancakes, Snake's Logpile House, Toadstool Pizza, and of course . . . Gruffalo Crumble! Use the recipes in this pack for easy-to-follow, step-by-step instructions specially designed for adults to use with children. 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!

## GAMES AND ACTIVITIES

Here are some fun activities to use during your party, or while you're waiting for your tasty treats to bake or cook!

### GRUFFALO MASKS

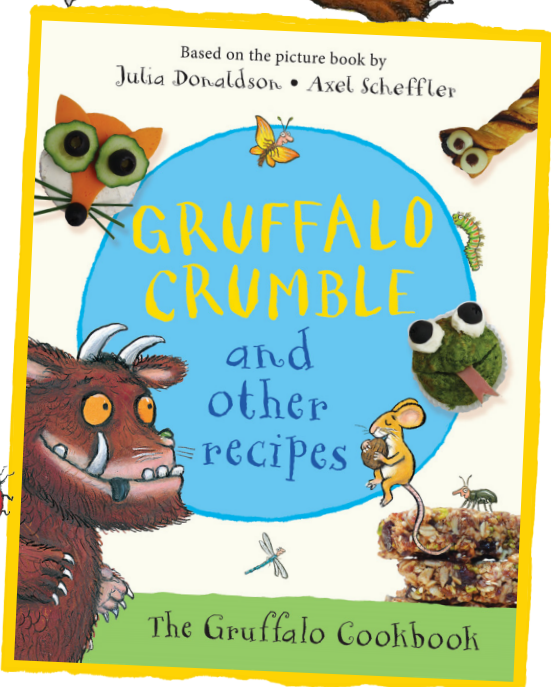
Why not have a competition for the best Gruffalo Mask? Print and make copies of the mask activity sheet for each of your guests. Have them follow the instructions to make their very own GRUFFALO masks. Award the best GRUFFALO mask with a prize, or an extra slice of GRUFFALO crumble!

### THE GRUFFALO AND FRIENDS FINGER PUPPETS

Act out the story of the GRUFFALO using these fantastic, easy-to-make finger puppets! Print and make copies of the finger puppets activity sheet for each of your guests. Have them follow the directions, and get all your guests to act out the story (this is even more fun if you know THE GRUFFALO SONG). You will need to give everyone a part to play. The characters are: The Gruffalo, Mouse, Fox, Owl, and Snake. Let everyone take home their own set of finger puppets so they can play at home!



Please come to our  
**GRUFFALO CRUMBLE**  
Party!



When: .....

Where: .....

.....

.....

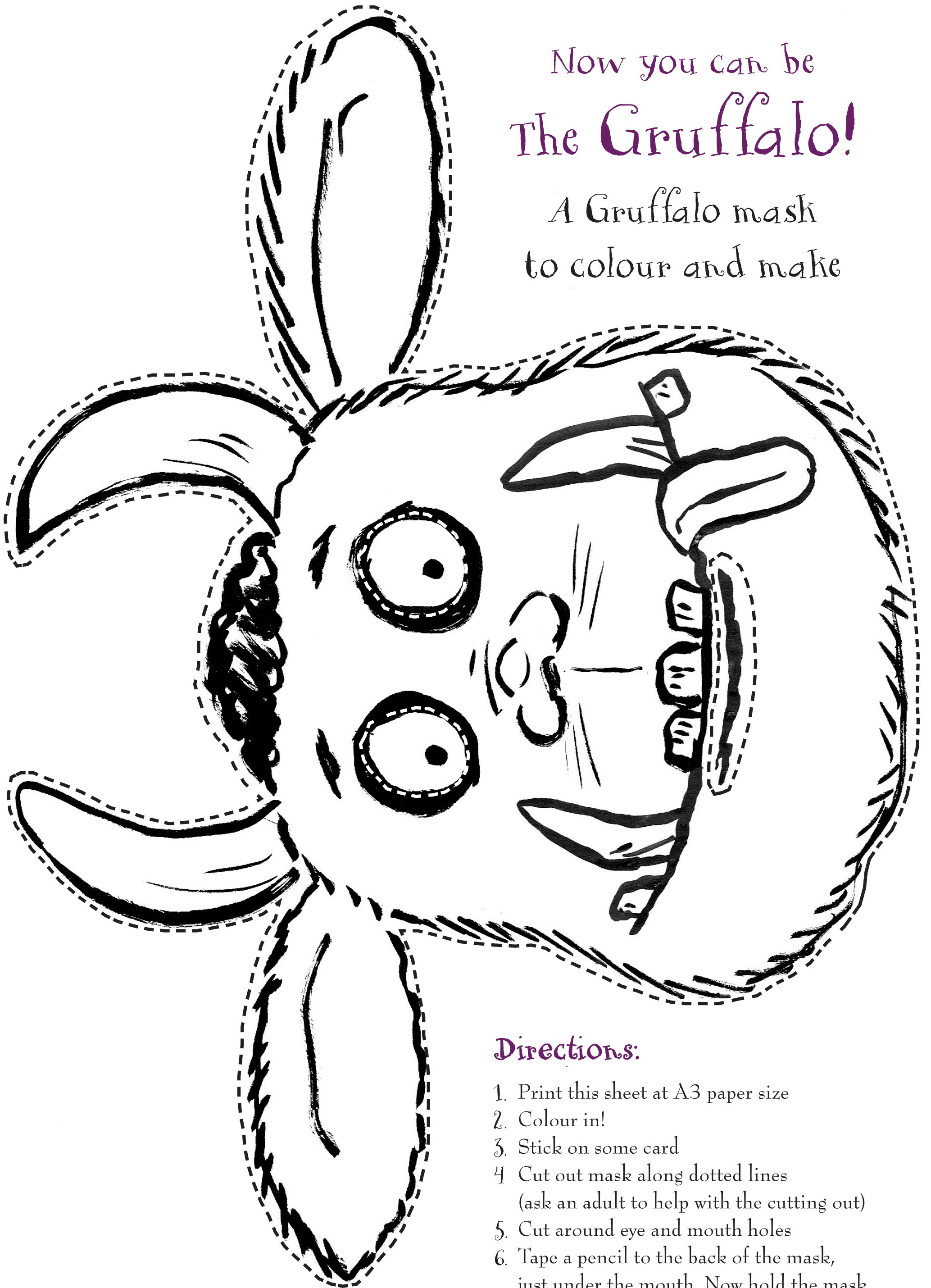
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At: .....



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 'Grrrrrrrrrrrrrrrrrrrrr!'



# The Gruffalo and Friends Finger Puppets!

It's really easy to make these fantastic finger puppets. Just follow these simple instructions and very soon you will be acting the story of THE GRUFFALO using your fingers!

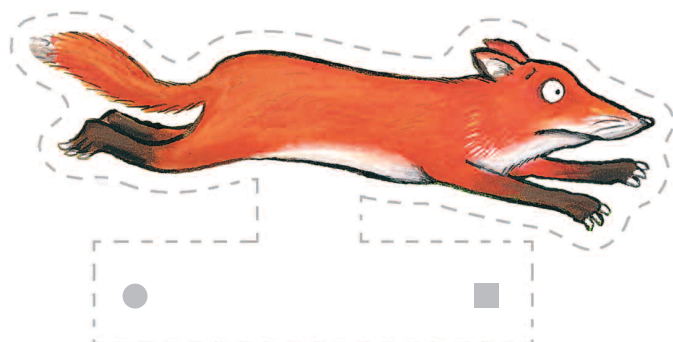
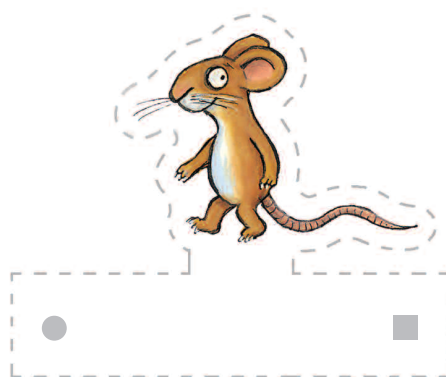
## You will need:

Thin card, scissors, glue and sticky tape.

## Instructions:

1. First you will need to print out this page.
2. Stick the printed page on to a piece of card so your finger puppets will be stronger and last longer.
3. Carefully cut around the dotted lines with a pair of scissors. Ask an adult to help you with this.
4. Your finger puppets are almost ready. Now all you have to do is create a ring to put your finger in! You will see there is a bar at the bottom of each character, with a dot and square at each end. Join the dot to the back of the square around the back of the character and secure together with sticky tape.

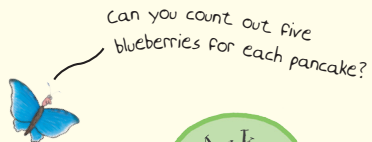
Now you are ready to play!



# Purple Prickle Pancakes

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.













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

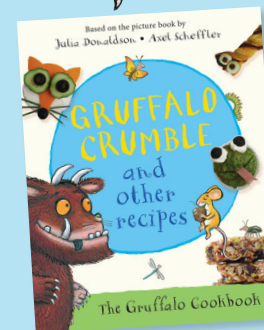
A big mixing bowl  
A measuring jug  
A frying pan  
A spatula  
A small ladle  
A whisk

## What to do:

-  Put the flour, bicarbonate of soda and cinnamon in the big bowl and mix well. These are your dry ingredients.
-  Pour the milk into a measuring jug and add the honey. Stir together.
-  Break the egg into a saucer and pick out any pieces of shell.
-  Add the egg to the measuring jug and mix well with a fork.
-  Make a little well in the middle of the dry ingredients and pour in the milk mixture.
-  Mix everything well with a whisk until you have a thick batter with no lumps.
-  Melt a little butter in the frying pan on a high heat.
-  When the pan is really hot, add the batter one ladle at a time and drop five blueberries in each heap of batter.
-  Flip the pancakes over when little bubbles appear on top.
-  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!

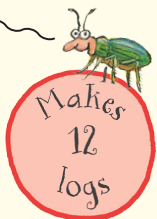


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# Snake's Logpile House

It looks like there are ants on the 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.



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## 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.



# 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)

## What to do:

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

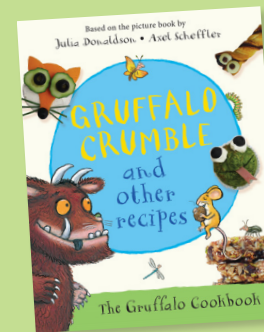
- JOIN IN! Dot the mozzarella slices over each toadstool.
- JOIN IN! Cook for 12-15 minutes.

## 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)

# Gruffalo Crumble

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

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



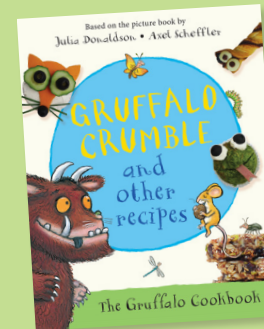
## What to do:

- 1 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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