

# Gruffalo Crumble Fridge Cake



## Fridge Cake

To make our fridge cake Gruffalo themed, we added dried fruits and sweets to represent different parts of the Gruffalo. Check out the ingredients list below to see what I mean. Because our treat is a Gruffalo 'crumble', there is no need to try and create a Gruffalo as the idea is that he is mashed up inside.

## Ingredients:

- 400g Digestive biscuits
- 150g Milk Chocolate
- 150g Dark Chocolate
- 100g Butter
- 75g / half a cup Golden Syrup
- 70g Dried Apricots (Orange eyes)
- 70g Raisins (Black tongues)
- Purple Jelly Tots (Purple prickles)
- Green Smarties (Poisonous warts)

- 1) Place biscuits in a food bag and, using a rolling pin, bash into small pieces.
- 2) In a glass bowl, melt the chocolate, butter and golden syrup over a pan of simmering water.
- 3) When melted, remove the bowl from the heat and add in all the dry ingredients (except smarties and jelly tots). Mix well
- 4) Spoon the mixture into a silicone tin or otherwise line a shallow square tin with cling film
- 5) Using the back of a large spoon or potato masher, press down on the mixture to level and compact.
- 6) Add green smarties and purple jelly tots on top to decorate
- 7) Put in the fridge for 2 hours to set.
- 8) Cut into squares and enjoy your Gruffalo Crumble. ENJOY!