

NAME _____

GRUFFALO CRUMBLE

An easy streusel coffee cake, baked in a square or round layer-cake pan. Inspired by "The Gruffalo" by Julia Donaldson; illustrated by Axel Scheffler

Pre-heat oven to 375 degrees.

Topping ingredients:

½ c. brown sugar
¼ c. all-purpose flour (sift before measuring)
¼ c. butter at room temperature
1 t. cinnamon

Cake ingredients:

1 ½ c. all purpose flour (sift before measuring)
2 ½ t. baking powder
½ t. salt
1 egg, beaten
¾ c. granulated sugar
⅓ c. melted butter
½ c. milk
1 t. vanilla extract

In a small mixing bowl, combine topping ingredients and blend with a fork until crumbly. Set aside. Sift the sifted flour with the baking powder and salt into another small bowl. In a medium bowl beat together the beaten egg, sugar, and melted butter. Add the milk and vanilla. Stir in the flour mixture and mix well. Pour batter into a greased and floured 8-inch square or 9-inch round layer cake pan. Sprinkle crumb topping evenly over the batter. Bake at 375 degrees for 25 to 30 minutes, or until cake tests done with a toothpick. Partially cool in pan on a wire rack then cut into squares and serve warm. Secret: extra cinnamon in the topping is Gruffa-licious!

