



Chocolate Gruffalo Crumble



Ingredients

- 9 cups malt wheats
- 1 cup dark chocolate chips
- ½ cup peanut butter
- ¼ cup butter or margarine
- 1 tsp vanilla essence
- 1½ cups icing sugar

Equipment

- Large bowl
- Measuring cups
- Microwave
- Microwavable bowl
- Spoon
- Resealable storage bag
- Greaseproof paper
- Airtight container

Method

1. Measure the malt wheats into a large bowl and set aside.
2. In the microwave, melt the chocolate chips, peanut butter and butter on high for about a minute and then stir.
3. Microwave for a further 30 seconds until the mixture can be stirred smooth.
4. Add the vanilla essence.
5. Pour the mixture over the cereal and stir until all the cereal is coated.
6. Put all the mixture in the resealable bag and add the icing sugar.
7. Seal the bag and shake well until all the mixture is coated in the sugar.
8. Lay your greaseproof paper on your cooking surface and spread the mixture on the paper to cool.
9. Once it is cool, the Chocolate Gruffalo Crumble can be stored in an airtight container in the fridge.