

Wombat Poo Recipe

Follow the simple instructions below and watch along with the video to learn how to make this delicious dish – Wombat Poo Crackle!

In the show, the Gruffalo's Child says that her favourite dishes are owl ice-cream, scrambled snake, and roasted fox. Do you think this recipe is something that a Gruffalo would like to eat?

Notes for the grown-ups:

- All the ingredients are easily found in the ordinary household kitchen and can be made safely by children with minimal assistance from adults.
- The recipes are guides only and do not need to be followed exactly.
- Please note that any meat dishes can be substituted for vegetarian options as desired. All nut and other allergies can be avoided by swapping out ingredients and using alternatives. Do this by encouraging your child to choose their own special ingredients which resemble materials and insects that they might find in the Deep Dark Wood.
- Every dish should be enthusiastically garnished with fresh herbs or homegrown cress where possible. There can never be too much salad, fruit or veg on any dish that a Gruffalo would love.
- Expect some mess and sticky fingers.

Wombat Poo Crackle

(A variation on chocolate crackles using cornflakes)

Things you will need

Ingredients:

- Wombat poo (some cooking chocolate)
 - Dry leaves (a packet of cornflakes)
- (Remember, you can add in any other extra toppings that you'd like.)

Equipment:

- A pan of boiling Hog's breath – (boiling water – a grown-up will need to help with this)
- A large heat resistant mixing bowl
- A mixing spoon
- Some bark (cupcake cases)

Instructions

1. Melt the chocolate by breaking it into small squares and placing in a heat resistant bowl. Ask a grown-up to help you place the bowl of chocolate on top of a pan of boiling water on the stove.
2. Let the chocolate melt, occasionally stirring out the lumps.
3. When the chocolate is all runny and melted, take it off the heat.
4. Pour in some of the cornflakes and stir them in. Use as many as possible stirring them in so they get a chocolate coating.
5. Place the cupcake cases out in rows ready for the crackles.
6. Using the spoon, put a scoop of the mixture in each cupcake holder. (If you want to add any extra toppings, you can put them on top of the mixture now.)
7. Leave them to set for about 1 hour in a cool place.

NOW YOUR TASTY CRACKLE ARE READY TO EAT!

We'd love to see your yummy dishes, so why not take a photo of your wonderful creation and send it to us through the submission form on the activity page!