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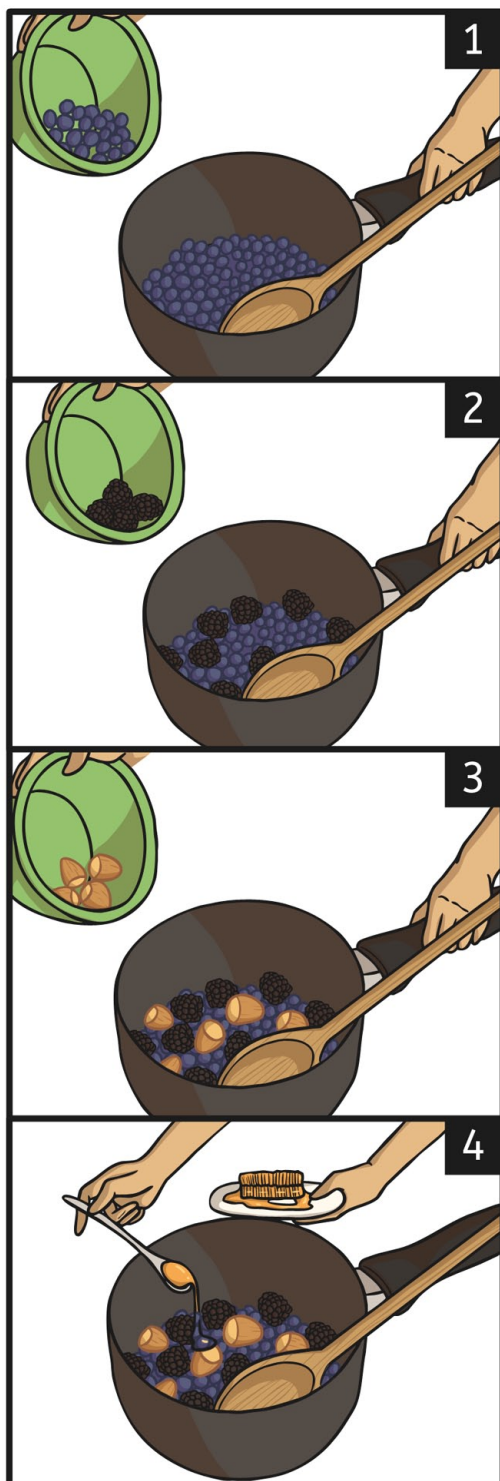
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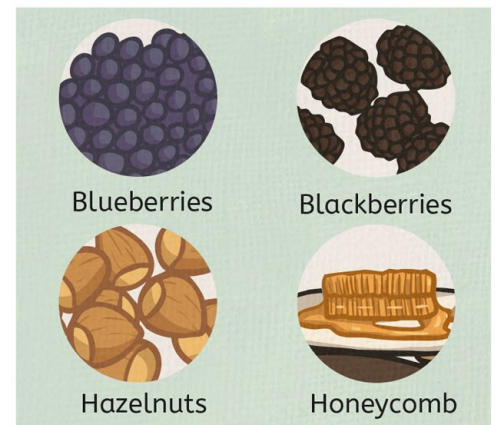
STONE AGE Stewed Fruit Recipe



You will need...

500g blueberries
500g blackberries
200g hazelnuts
6 tbsp honeycomb

a stove
a large pan
wooden spoon
a ladle
table spoon



1. Add the blueberries to the pan.
2. Add the blackberries to the blueberries. Using a wooden spoon mix them together - make sure you do this gently so you don't crush the fruit.
3. Add the hazelnuts and carefully mix it all together.
4. Add the honeycomb and transfer the pan to the stove (you might need to ask an adult for help with this). Bring the mixture gently to the boil.
5. Simmer the mixture very carefully for 20mins. Leave to cool then transfer to a serving bowl.

