

CRISPY CAKES

INGREDIENTS

- 100g milk chocolate
- 50g dark chocolate
- 50g butter
- 3 tbsp golden syrup
- 100g cornflakes

To decorate:

- Mini marshmallows or sweets

Equipment

- Muffin tin
- Paper cases
- Bowl
- Wooden spoon
- Warm water or a microwave
- Tablespoons



This recipe makes around
12 cakes.

1. Lay out your paper cases in a muffin tin.
2. Melt the chocolate with the butter and golden syrup in a bowl over a pan of simmering water or in 10-second bursts in the microwave. Keep stirring to make sure the ingredients are smoothly combined.
3. Add the cereal to the bowl and mix well until the cereal is completely covered.
4. Divide the mixture into your paper cases.
5. Add your decorations to the tops of the cakes and leave them to set.

MARSHMALLOW SQUARES

INGREDIENTS

- 50g butter
- 1 tsp vanilla extract
- 200g marshmallows
- 100g crisped rice cereal
- butter or oil to grease the tin

Equipment

- Baking tin (around 20x30 cm)
- Bowl/saucepan
- Spatula



This recipe makes around 12 servings.

(Squares can be cut smaller to create more servings from this recipe.)

1. Grease your tin using the extra butter or oil.
2. In a saucepan or ten-second bursts in the microwave, melt the butter.
3. Add the vanilla to the melted butter and stir.
4. Add the marshmallows to the bowl/saucepan and melt.
5. Once the marshmallows have melted, add the cereal to the bowl/saucepan and stir until fully coated.
6. Quickly pour the mixture into the greased tin and press down flat.
7. Leave to set in the tin and then cut into squares.

ICE CREAM

INGREDIENTS

- 300ml semi-skimmed milk
- 1 tbsp caster sugar
- $\frac{1}{4}$ tsp vanilla extract
- Ice (to fill larger bag)
- 6 tbsp rock salt

To decorate:

- Your favourite ice cream toppings!

Equipment

- 2 medium sealable freezer bags
- 1 large sealable freezer bag
- Sticky tape
- (optional) gloves



This recipe makes around 2 servings.

(This should be made in the stated amounts to fit in the freezer bags. Recipe can be repeated or replicated as many times as needed)

1. Put one of the medium freezer bags inside the other.
2. Add the milk, sugar and vanilla into the bag and seal. Make sure this is tightly sealed and use sticky tape to be sure if you need it.
3. Tip the ice and salt into the large bag.
4. Place the smaller bags inside the large bag and seal. Again, use sticky tape if needed.
5. Shake! Keep shaking for around 10-15 minutes, swapping with a partner. Tip: Wear gloves to keep your hands from getting too cold!
6. Serve with your favourite toppings!

ICE LOLLIES

INGREDIENTS

- Various fruit juice
 - Orange
 - Apple
 - Pineapple
 - Mango

- (Optional) Fresh fruit

Equipment

- Ice lolly moulds (You could use empty yoghurt pots)
- Clean lolly sticks if needed



The quantity of lollies made depends on the moulds you use. We recommend testing your amounts before hand so you know how much of each juice you will need for your class.

1. If you are using fresh fruit, divide the pieces equally between the moulds.
2. Pour your chosen juice into the mould. Try making each lolly a different flavour.
3. Put your lollies into the freezer for around four hours until frozen solid.
4. Challenge: Can you work out how you could create layers in your lollies?