

# Art & Design Yr 3 and 4 Home Learning

**LO: I can make my very own chocolate**



You lucky Year 3 and 4.

Following on from last weeks lesson where you designed your own chocolate packaging, this week you will be making your own chocolate!

Bubble & Squeak have kindly put together a chocolate making kit which your parents can collect when they pick up your home learning pack.

Here I will list your instructions step by step and also give you a list of what contents which should be in your chocolate set.

Please send pictures of your finished product to frontdesk we would love to see them!

**HAVE FUN!**

## Bubble & Squeak Contents you will receive in your pack

- \*1 packet of chocolate for melting
- \*1 writing icing
- \*Edible glitter
- \*Biscuit cutter
- \*Greaseproof paper
- \*Brown paper bag to decorate your design onto
- \*Other edible decorations



## Instructions

1. Wash you hands

2. Take all of your ingredients and equipment out of your brown bag

3. Open your packet of chocolate and break it up into small pieces in your mixing bowl

### From here you will need an adults help

4. Your adult will need to boil water in a saucepan and place your bowl of chocolate over it. Here the chocolate will change state from a solid to a liquid. Your adult will need to mix the chocolate pieces continuously until they transform into a liquid state.



5. Here comes the fun part! Use the baking sheet provided and put it on a flat surface. Take your biscuit cutter and carefully but firmly put it in the middle of the baking sheet.

## What else should your chocolate bar include?

6. Your adult must remove the bowl of melted chocolate from the saucepan. Be careful it may still be hot. Ensure an adult is with you to help. Using your teaspoon, spoon your melted chocolate carefully into your biscuit cutter. The baking sheet should stop it leaking out of the sides.

7. Look around your home for different flavours you can add to make your chocolate taste more interesting. I love Dark chocolate with Chilli! You could chop mint from your garden, sea salt, strawberries, raisin. What else could you add?

8. Leave to cool down to room temperature. Then put your chocolate to harden.

9. While your chocolate is cooling, it is time to decorate your brown paper bag with your design from last week!

10. Once cool you can decorate your home made chocolate with edible glitter and any other edible decorations from your bag

11. Take a picture of your bag packaging and wonderful chocolate!

Then eat! How does it taste? Give the flavour of your chocolate a mark out of 10 then..... Enjoy

**SEND YOUR PICTURES INTO US AT FRONTDESK!**

