

Chocolate Rice Crispie Buns.

Please note: To carry out this task you may need an adult to help you to measure out the ingredients using a weighing scales and may also need help to take the hot container from the microwave. Don't forget to wash your hands before starting.



Task 1 – Gather all the utensils needed – weighing scales, large spoon, large bowl, small heatproof bowl, spatula, 12 cup cake holders.



Task 2 – Gather all the ingredients and measure out the following amounts: 150g chocolate, 100g butter, 4 tablespoons of golden syrup, 100g of rice crispies.



Task 3 – Break the chocolate into chucks and place in the small heatproof bowl along with the butter and golden syrup and gently melt in 10 second bursts in the microwave. Carefully remove bowl from microwave and stir to check that all the chocolate chunks have melted.



Task 4 – Place the rice crispies in a large bowl and with the spatula pour the chocolate mixture in on top of the rice crispies. Make sure to mix the ingredients well together with the large spoon.





Task 5 – Divide the mixture into 9 cupcake holders and leave to set for 1 hour in the fridge.





Enjoy!