

SUPER DUPER HOT CHOCOLATE

INSIDE THIS KIT YOU HAVE ALL THE ESSENTIALS, AND FULL INSTRUCTIONS ON HOW TO MAKE YOUR SUPER DUPER HOT CHOCOLATE.

THERE'S ONLY A FEW SIMPLE INGREDIENTS TO ADD, SO YOU GET MORE TIME TO MAKE & ENJOY YOUR YUMMY CREATIONS - HOORAY!



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- MICROWAVE
- MICROWAVEABLE SMALL BOWL
- VEG OR SUNFLOWER OIL
- SMALL YOGURT POTS OR ICE CUBE TRAY



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FOOD PACKED FULL OF FUN

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HOW TO MAKE

INGREDIENTS TO ADD:

200ML WARM

- 1 Lightly grease the inside of your ice cube tray or fromage frais pot using a little drop of oil on your fingers.
- 2 Now put your choc bar into a microwavable bowl and heat at 10 second intervals until melted. Make sure you stir well between each time. When it's two thirds melted, stir until it's completely melted and smooth.
- **3** Fill your fromage frais pot or ice cube tray with vour melted chocolate.
- 4 Once the pot/ tray has all the chocolate in it carefully push your wooden teaspoon into the middle. The chocolate should hold them in place.
- **5** Add a few of your marshmallows to the top (feel free to add sprinkles too or anything else you fancy from the cupboard).
- **6** Leave to cool completely then pop in the fridge for approx. 2-3 hours until completely set.
- 7 WHEN YOU ARE READY TO MAKE YOUR HOT CHOCOLATE: Warm approx. 200ml of milk in a microwave or on your hob, pour into a mug then stir in your hot choc stirrer until it is all mixed in, add your remaining marshmallows and voila!

8 Add a few of your marshmallows to the top (feel free to add sprinkles too or anything else you fancy from the cupboard).

CHOC-TASTIC... YOU'VE FINISHED!

fill your pots or ice cream tray as it will be less messy

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