

Crunchy Easter Cakes

3 You will need:

- 10 • Plain chocolate (which has been broken up)
- 12 • Golden syrup
- 13 • Butter
- 14 • Cornflakes
- 17 • Mini chocolate eggs
- 19 • A spoon
- 21 • A bowl
- 23 • A pan
- 25 • Cake cases



26 Method

- 35 1. Put twelve cake cases into a fairy cake tin.
- 43 2. Put the broken chocolate, sticky golden syrup and
- 55 creamy butter in a bowl. Heat a pan of water on the
- 67 stove. Rest the bowl on top of the pan so that the
- 72 chocolate, syrup and butter melt.
- 82 3. Stir the cornflakes into the melted mixture in the bowl.
- 89 4. Spoon the mixture into the cake cases.
- 100 5. Put the mini chocolate eggs on top so that your cakes
- 103 look like nests.

Quick Questions



1. How many cake cases do you need to put into the cake tin?
- _____



2. Which word is used to describe the butter?
- _____



3. Why might you need to be careful with step 2 of the method?
- _____



4. Number these steps in the order they should be done. The first one has been done for you.

- Put some mini chocolate eggs on top.
- 1 Line the cake tin with cake cases.
- Stir in the cornflakes.
- Melt some of the ingredients.
- Spoon out the cornflake mixture.

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Quick Questions



1. How many cake cases do you need to put into the cake tin?



Accept: 12 or twelve.



2. Which word is used to describe the butter?

Accept: 'creamy'



3. Why might you need to be careful with step 2 of the method?

Accept an answer which discusses the fact that a cooker/stove/hot water is being used and this could be dangerous because you could burn yourself if you are not careful.



4. Number these steps in the order they should be done. The first one has been done for you.

- 5 Put some mini chocolate eggs on top.
- 1 Line the cake tin with cake cases.
- 3 Stir in the cornflakes.
- 2 Melt some of the ingredients.
- 4 Spoon out the cornflake mixture.