

Victorian Hackney

Work activity sheet

Imagine living near the Clarnico's Chocolate factory in Victorian times. The smells of the chocolate being made must have been delicious!

Activity

This recipe for Chocolate Cornflakes will create that lovely chocolate smell, as you will have to melt chocolate to make it!

Chocolate Cornflakes

You will need:

10-15 paper cake cases

baking tray

saucepan

heat resistant bowl (that fits over a saucepan)

200g/7oz milk chocolate

50g/2oz soft butter

1 tbsp clear honey

75g/3oz cornflakes or rice krispies



Instructions:

1. Break the chocolate into cubes and place in a large mixing bowl together with the butter and honey.



2. Fill saucepan 1/3 full of water, and heat the water on a medium heat until it is simmering. Then carefully place the bowl over the water. Continue to gently heat the water until all the chocolate has melted.



3. Carefully fold the cornflakes or rice krispies into the chocolate mixture, being careful not to break the flakes too much.



4. Arrange the paper cases on the baking tray and divide the mixture between them using a teaspoon, and leave in a cool place to set. Once set, eat them!