

Monday 18th May 2020

How to make Rocky Road Bars

Ingredients

- 300g dark chocolate
- 125g butter
- 3 tablespoons golden syrup
- 8 rich tea biscuits
- 75g mini marshmallows

Equipment

- 1 deep baking tray
- 2 large bowls
- Wooden spoon
- Kettle
- Knife

Method

1. Firstly, fill the kettle with water and boil. (Warning! You will need an adult to help you when using hot water).
2. Whilst the water is boiling, break up the chocolate and put it into one of the bowls.
3. When the kettle has boiled, carefully put the hot water into the other bowl you haven't used. TOP TIP! Only fill the bowl halfway. If you fill it too much, it could overflow.
4. Gently place the bowl with the chocolate on top of the bowl with the hot water. The heat from the hot water will melt the chocolate.
5. Stir it slowly, with a wooden spoon, until it melts into a smooth liquid.
6. Then add the butter and the golden syrup into the chocolate mixture and mix well.
7. Next crumble the biscuits into the mixture. Stir until all the biscuit is coated with chocolate.
8. After that, mix in the marshmallows and repeat.
9. Once it has been mixed, slowly pour the mixture into a baking tray and smooth out the surface.
10. Put the tray into the fridge and let it cool overnight, until it becomes hard.
11. Cut up into small bitesize chunks. (Warning! You will need an adult to help you with the sharp knife).
12. Finally, eat and enjoy!

Please answer the comprehension questions below in your books.

Comprehension

1. How many grams of butter do you need for this recipe?
2. What is the first thing you need to do when making Rocky Road Bars?
3. What will happen to the chocolate when heated?
4. How long do you need to leave the mixture in the fridge?
5. Can you find examples of verbs (doing words) in the text?
6. Can you find examples of words within the text that show you need to take care when making Rocky Road Bars?
7. Why do you think the recipe has been numbered?
8. Can you find examples of time connectives in the text?
9. Do you think these instructions are easy to follow? Why?
10. Why do you think there are warnings in this recipe?

Definitions

Choose and write the correct definition for the following words:

1. Delicious means something is:
Tasty
Disgusting
Fluffy
2. Carefully means doing something:
Very quickly
Without looking
With great care
3. Overflow means when something is:
Flowing over the brim
Empty
Half full
4. Smooth means when something has:
A lumpy surface
A rough surface
A flat, even surface
5. Repeat means to
Not do something
Do something once
Do something again