

CHOCOLATE FRIDGE CAKE

Ingredients:

Half a large bar of dark cooking chocolate, broken into squares
Half a large bar of cooking chocolate, milk, broken into squares
About a half a squeeze container of golden syrup
About a half packet of digestive biscuits,
2 large, child-sized handfuls of raisins ... or any dried fruit children like
2 large, child-sized handfuls of crisped rice
100 grammes (a little less than half) a block of unsalted butter

1. Wash and dry hands carefully before starting this recipe.
2. Use clingfilm to line a 20cm (8in) shallow, square-shaped tin. Leave extra clingfilm hanging over the sides.
3. Break biscuits into child's thumbnail-size chunks.
4. Melt chocolate, butter and golden syrup in a heatproof bowl set over a bowl of just-boiled water. (Teacher or grown-up can pour boiling water from kettle into a heatproof bowl.) Stir occasionally.
5. Stir in the broken biscuits, raisins and crisped rice. Carefully lift bowl away from hot water: a job for the teacher or adult present.
6. Spoon mixture into the tin. Level the surface by pressing it down with a fork.
7. Leave to cool, then put the chocolate mixture in the fridge for 1-2 hours to set.
8. Turn out cake and peel off cling film. Cut up carefully. **(Should make 16 medium sized squares)**



Street trading is very common in Brazil: what do you think is on sale here?