Bake Easter Nests

Guidance

The recipe below will make approximately 24 Easter nests. Beneath the instructions you will find some questions or prompts which you may like to refer to while you are baking to help your child to get the most out of this activity.

You will need:

- 450g plain chocolate, broken into pieces
- 4 tbsp golden syrup
- 100g butter
- 150g cornflakes
- 72 mini chocolate eggs
- Cake tin with bun cases
- Mixing bowl

© Classroom Secrets Limited 2020

Take a picture while you do this activity and tweet us @ClassroomSecLtd using the hashtags #CSKids and #HomeLearningHero to be in with a chance of winning a month's subscription to classroomsecrets.co.uk.

Instructions

1. Put 24 bun cases into two 12-hole cake trays.

- If I have placed 9 bun cases in already, how many more should I put in to fill the tray?
- If we have 3 different coloured bun cases and 6 of them are *pink*, how many could be *blue*?

2. Melt the chocolate in a bowl in the microwave for approximately 30 seconds.

- If I need to cook the chocolate for ten seconds three times and stir in between, how long is the chocolate melting for in total?
- If the chocolate needs an extra 5 seconds in the microwave, how long has it been in total?

3. Add the syrup and butter to the chocolate and stir until smooth.

• If you stir the mixture for 5 seconds 3 times, and I stir the mixture for 5 seconds 2 times, how long have we stirred for in total?

4. Add the cornflakes to the bowl and continue stirring.

- If I have added 110g of cornflakes already, how much do we have left to add?
- This mixture makes 24 buns, how many would we have in total if we made 24 more?

Visit kids.classroomsecrets.co.uk for online games to support learning. Join our f Group: Coronavirus Home Learning Support for Teachers and Parents

Optional Practical Activity

Bake Easter Nests

5. Divide the mixture between the cases and place 3 mini chocolate eggs in the centre of each.

- If we have 9 mini chocolate eggs left, how many have we already used?
- If I've filled 5 + 6 bun cases, and you've filled 3 + 10 bun cases, who has filled more?

6. Place the nests in the fridge for 1 hour.

- If it's <u>4.30pm</u> now and the nests need 1 hour in the fridge, what time should we take them out?
- We'll check if they're setting in half an hour. What time should we do that?

7. Enjoy your scrumptious Easter nests!

Extension

• Why not try working out the total cost of the recipe using ingredients from your local supermarket?

