



Picnic Box - Chocolate Bark

This activity is for Cubs
but any section or leaders
could take part too !

What you need:

- 200g dark chocolate, chopped
- 2 tbsp chocolate chips
- Small handful pretzel pieces
- 2 tbsp honeycomb pieces
- Basic kitchen equipment



How to make it:

1. Line a baking tray with baking parchment.
2. Melt the chocolate, in a bowl set over a pan of simmering water, stirring occasionally, (do not let the base of the bowl touch the water), until smooth.
3. Spoon onto the parchment-lined baking tray and smooth over with a spatula to make a thinnish layer, around 35 x 20cm.
4. Sprinkle over the chocolate chips along with the pieces of pretzel and honeycomb, then chill until solid.
5. Once set, break the bark into shards/peices.

Get more Foody:

Go crazy with different flavours and toppings.

Fruit, sweets, nuts, caramel or maybe marmite!!!



Safety Notes:

Scissors / Sharp Objects: Supervise young people appropriately when using scissors and knives.
Store all sharp objects securely, out of the reach of young people.

Food / Allergies: Check for allergies before you begin. Make sure you have suitable areas for storing and preparing food and avoid cross contamination of different foods. All activities must be safely managed.

Hot Oven / Hotplates: Supervise young people appropriately when using an oven or hotplates for cooking.

Hot Water: This recipe uses very hot water, it is strongly advised that an adult is responsible for the boiling part.