

# EXPLORERS



## Picnic Box - Choco Jungle Jam Jars

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

### What you need:

- 150g butter (cubed)
- 200g bar milk chocolate
- 50g white chocolate
- 3 large eggs
- 150g golden caster sugar
- 75g plain flour
- 25g cocoa powder
- 75g desiccated coconut
- Green food colouring
- 250g ready-made icing (green)
- Milk chocolate sticks (Mikado)
- Jelly snakes
- 6 jam jars (well washed)
- Basic kitchen equipment



### How to make it:

1. Heat oven to 180C/160C fan/gas 4.
2. Break up 150g of the milk chocolate and put it in a bowl with the butter. Set over a pan of simmering water, stirring occasionally, (do not let the base of the bowl touch the water), until smooth, then set aside to cool.
3. Chop the white chocolate into small pieces and set aside.
4. Put the eggs and sugar in a bowl, and using an electric hand whisk, beat for 4-5 mins until pale and thickened.
5. Pour the melted butter and chocolate mix into the egg mixture and stir.
6. Sieve the flour and cocoa powder and fold into the mixture and then stir in the white chocolate.
7. Divide the mixture between the jam jars. Sit the jam jars in a roasting tin and pour boiling water into the bottom of the tin, so that the water rises a quarter of the way up the sides of the jars. Bake for approx. 15 mins until the top of the chocolate pudding is set but the middle is still squidgy at gas mark 6, 200C or fan 180C.
8. Remove from the oven, and while still hot, grate and sprinkle the remaining 50g chocolate over the tops of each pudding. Leave to cool slightly, then carefully remove the jars from the tin and allow to cool completely.
9. To create your jungle scene, place the desiccated coconut in a bowl and add green food colouring - this will be your grass layer of the jungle. Now sprinkle a layer over the top of the pudding.
10. Roll out a piece of green ready-made icing to make a thin 'vine' measuring 18cm. Coil around one of the chocolate sticks to create a creeping plant, growing up the tree. Skewer this into the pudding and repeat with two more.
11. Add a few jelly snakes to your jungle, coiling in and around the trees to set the scene. Repeat with the other jars.
12. Using another piece of green icing, cut out 3 leaves to attach to the top of the chocolate sticks. Allow the icing to firm up for about 20 minutes, then sit the leaves on top of the rim of the jar, adjoining the vine covered sticks.

### Get more Foody:

Can you add animals to your scene?  
Spring time or jungle animals...

Model animals from ready-made icing.



### 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.