

# EXPLORERS



## Picnic Box - Chocolate Stirrers

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

### What you need:

- 300g dark, milk or white chocolate or a mixture (broken up)
- Lolly pop sticks
- Ice cube tray or clean and empty fromage frais pots
- Sunflower oil (for greasing)
- Cupcake cases
- Cellophane and gift string and gift tags (optional for gifting)
- Basic kitchen equipment



### To decorate

Choose from a selection: chocolate buttons, hundreds and thousands, mini fudge pieces or chopped candy canes.

### How to make it:

1. Push a small hole in the middle of the cupcake cases with a knife and put aside for later.
2. Dip a pastry brush in the sunflower oil and paint a thin layer over the insides of the empty pots or ice cube tray.
3. Put the chocolate in a bowl and heat in the microwave in 30-sec bursts until runny, stirring after each blast.  
If you're using different types of chocolate, you should melt them in separate bowls.
4. Carefully pour the melted chocolate into the pots or ice cube tray. Put a lolly stick in the middle of each and sprinkle your chosen decorations around the stick.
5. Sit a cake case on top of each pot so that the case covers the chocolate and the stick pokes through the hole - this will keep the lolly stick in the middle and upright as the chocolate sets.
6. Put them in the fridge to set overnight.
7. When set, carefully pull the chocolates out of the pots, then remove and throw away the paper case covers.
8. Wrap each stirrer in cellophane tied with gift string and write a tag to read: 'Simply stir into hot milk' (optional).

### Get more Foody:

This is your chance to go crazy and try different flavours.  
Swirl different chocolates together, add flavoured essence  
such as orange or mint

Decoration possibilities are endless...



### 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.