



Picnic Box - Choco Drizzle Popcorn

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

What you need:

- 15g unsweetened popcorn
- 15g dark chocolate, melted
- Basic kitchen equipment



How to make it:

This tasty treat can be made and stored for 3 - 5 days.

1. Melt the chocolate in a bowl set over a saucepan of gently simmering water (do not let the base of the bowl touch the water).
2. Stir the mixture until smooth.
3. Put the popcorn on a baking tray and drizzle over the melted chocolate mixture.
4. Put in the fridge to set for 5-10 mins or overnight.

Get more Foody:

What other flavours can you try. Mint chocolate, orange chocolate or maybe candy melts.



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.