

Activity	Making chocolate truffles and where chocolate comes from.		
Key:	Due the various abilities of our children we have graded some of the activities into different levels. Your child may access different levels depending on the activity as well as their ability.	Contact details:	schools@cdssgroup.org.uk
Seeds		All Education Advocates access this email. Sarah Larkin (Cheshire West) Becky Harris (Cheshire West) Yvonne Edwardson (Cheshire East)	
Saplings			
Trees			

Brief description of Activity

As it is World Chocolate Day on July 7th we have planned an activity around making chocolate truffles.

Resources needed

Ingredients
 150g milk chocolate (grated)
 150ml double cream
 25g unsalted butter
 Vanilla extract (optional)
 Toppings (e.g. cocoa powder, sprinkles or lightly toasted desiccated coconut)
 Small cupcake cases



Chocolate Truffles Method

1. Grate the milk chocolate and put in a bowl (be careful not to hurt your fingers!)
2. Gently warm the cream and butter in a pan over a low heat, taking care not to let it boil.
3. Pour the warm buttery cream into the bowl of grated chocolate.
4. Wait a few minutes to allow most of the chocolate to melt.
5. Stir the mixture until the chocolate has completely melted.
6. Stir in a couple of drops of vanilla extract if you wish.
7. Put the mixture into the fridge for about an hour or until it has set.
8. Dip a metal spoon in hot water and scoop up the mixture before rolling into small balls.
9. Coat the rolled truffles immediately. Tip your chosen toppings into a bowl and gently roll the truffles until they are evenly coated.
10. Place the finished truffles into small individual cake cases and chill in the fridge.
11. Store the truffles in the fridge in an airtight container until you are ready to eat them.

Activity: *Seeds*

Work on fine motor skills. Encourage your child to pinch bits of the truffle mixture with their thumb and finger, and put it into their palm. When they have enough mixture, encourage them to roll it into small balls carefully, making sure they do not squash the truffle before placing into the paper case.



Activity: *Saplings*

Discuss what you and your child like best about chocolate. What kind of describing words can you use? What other things do they like to eat apart from chocolate bars that are chocolate flavoured? (Chocolate cake, moose, ice cream etc) Use the chocolate word mat (attached) to give you some ideas.

Activity extension: *Trees*

https://youtu.be/4vXb8Tt_VCU this is a link about how chocolate is made.

<https://youtu.be/Khdz2Stp2ZQ> this link is all about what cacao is and where it comes from

Use the information above and in the twinkl attachment to discover all about chocolate.

Attachments:

Chocolate mat
Where does chocolate come from

Cheshire Downs Syndrome Support Group

Registered Charity Number 1146127.

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