

## How to Make Rocky Road Crunch Bars

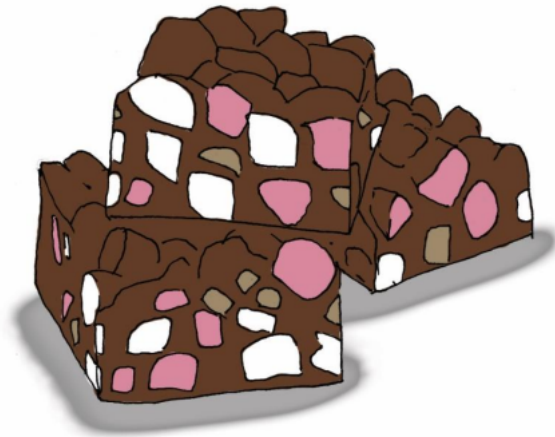
These **delicious** treats taste great and are easy to make. Follow these steps to find out how.

### Ingredients

- 300 grams dark chocolate
- 125 grams butter
- 3 tablespoons golden syrup
- 8 rich tea biscuits
- 75 grams mini marshmallows

### Equipment

- 1 deep baking tray
- 2 glass bowls
- Wooden spoon
- Kettle
- Sharp knife

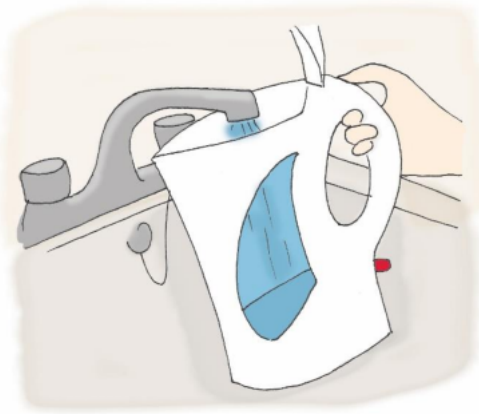


Rocky Road Crunch Bars

1. Firstly, fill the kettle with water and boil.

### **WARNING!**

You will need an adult to help you when using hot water.



Step 1

2. Whilst the water is boiling, break up the chocolate and put it into one of the bowls.

3. When the kettle has boiled, **carefully** pour the hot water into the other bowl you haven't used.

### **TOP TIP!**

Only fill the bowl half way. If you fill it too much it could **overflow**.



Step 2

4. Place the bowl with the chocolate on top of the bowl with the hot water. The heat from the hot water will melt the chocolate. Stir it slowly with a wooden spoon until it turns into a **smooth liquid**.



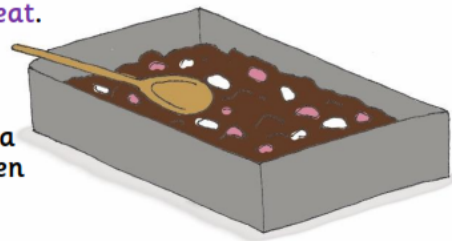
Step 4

5. Then put the butter and golden syrup into the chocolate **mixture** and stir until it is fully **combined**.

6. Next crumble the biscuits into the chocolate mixture. Stir this until all the biscuit is **coated** with chocolate.

7. After that, mix in the mini marshmallows and **repeat**.

8. After it is combined, slowly pour the mixture into a baking tray and smooth out the **surface** with a wooden spoon.



Step 8

9. Put the tray into the fridge and let it cool overnight until it becomes hard.

10. Cut up into small bite size chunks or bars.

11. Finally, eat and enjoy!



Step 10

**WARNING!**

You will need an adult to help you with the sharp knife.

So why not try out this recipe and make Rocky Road Crunch Bars for your friends and family.

How to Make Rocky Road Crunch Bars – Follow-Up Work

How many grams of butter do you need for this recipe? (AF2)

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What is the first thing you need to do when making Rocky Road Crunch Bars? (AF2)

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What will happen to the chocolate when heated? (AF2)

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How long do you need to leave the mixture in the fridge? (AF2)

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Can you find examples of verbs (doing words) within the text? (AF2)

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Can you find examples of words within the text that show you need to take care when carrying out this recipe? (AF3)

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Why do you need an adult to help with the hot water? (AF3)

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Why do you think the writer has put the warnings in a larger font and in capital letters? (AF4)

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Why do you think the steps have been numbered in this recipe? (AF4)

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Why has the writer included pictures of some of the different stages? (AF4)

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Can you find examples of time connectives within the text? (AF2)

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How do these time connectives help the reader? (AF2)

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Do you think these instructions are easy to follow? Why? (AF2)

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