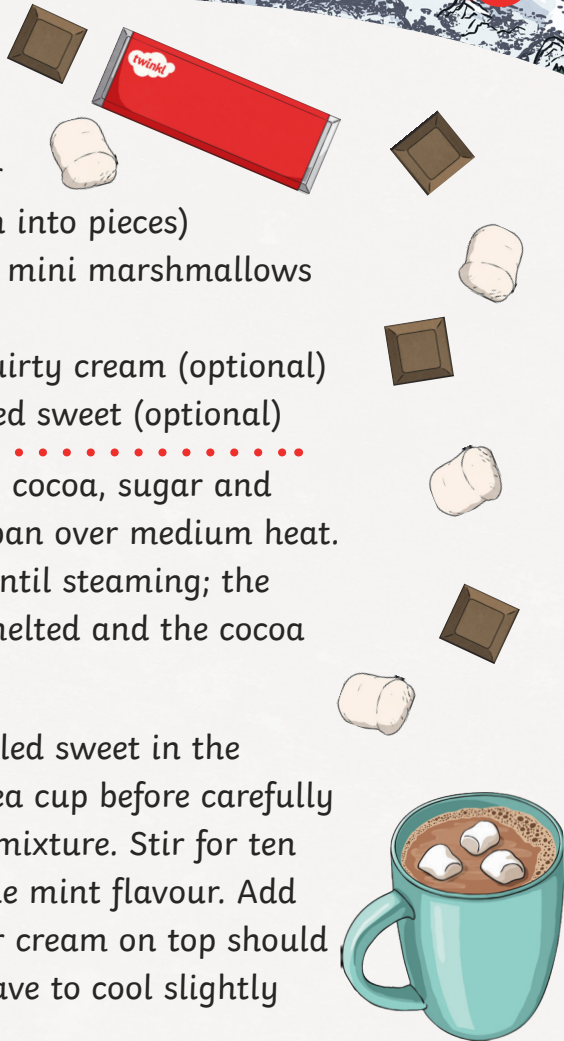


The Ultimate Hot Chocolate

Recipe

- 3 250ml whole milk
- 6 1 tbsp cocoa
- 11 1–2 tbsp brown sugar
- 16 25g chocolate (broken into pieces)
- 22 3 marshmallows or 6 mini marshmallows
- 23 (optional)
- 30 2 tbsp whipped or squirty cream (optional)
- 35 1 mint-flavoured boiled sweet (optional)
- 42 Gently, heat the milk, cocoa, sugar and
- 50 chocolate in a small pan over medium heat.
- 55 Whisk continuously until steaming; the
- 62 chocolate should be melted and the cocoa
- 63 dissolved.
- 71 If using, place the boiled sweet in the
- 80 bottom of a mug or tea cup before carefully
- 88 pouring in the cocoa mixture. Stir for ten
- 96 seconds to blend in the mint flavour. Add
- 103 marshmallows and/or cream on top should
- 112 you wish to do so. Leave to cool slightly
- 115 before serving. Enjoy!



This resource is provided for informational and educational purposes only. As this resource refers to food items/ingredients, and hot appliances, you must ensure that an adequate risk assessment is carried out prior to using this resource. You must contact a suitably qualified professional if you are unsure. Twinkl is not responsible for the health and safety of your group or environment. It is your responsibility to ensure you are aware of the allergies and health conditions of anyone making or consuming these products.

Questions



1. What does **optional** mean?



2. How many mini marshmallows does the text recommend you add? Tick one.

- 1
- 3
- 6



3. Why does the author suggest that you leave it to cool slightly before serving?

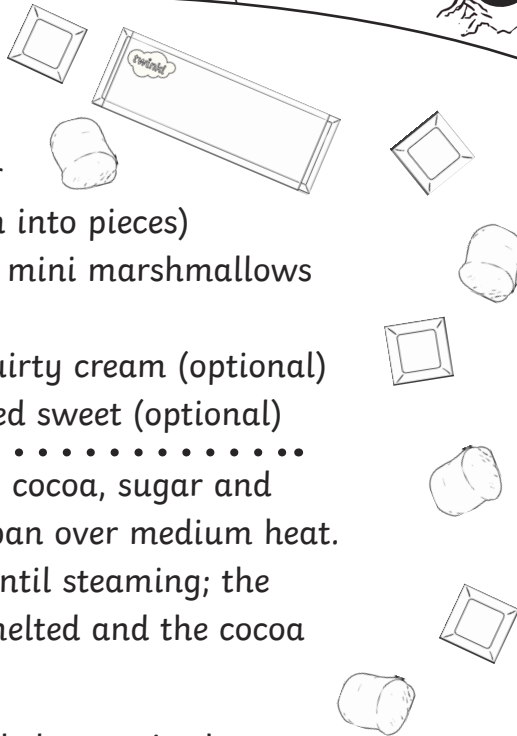


4. How does the word **carefully** help us to understand how to pour the mixture?

The Ultimate Hot Chocolate Recipe

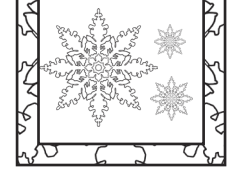
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Answers



1. What does **optional** mean?

Optional means that you can choose to use it or not. It is an option and not a requirement.



2. How many mini marshmallows does the text recommend you add? Tick one.

- 1
- 3
- 6



3. Why does the author suggest that you leave it to cool slightly before serving?

Pupils' own responses, such as: I think the author suggests that you leave it to cool so you don't burn yourself or others because it is too hot.



4. How does the word **carefully** help us to understand how to pour the mixture?

Pupils' own responses, such as: I think it tells us to take care and be very aware of what we are doing when we pour the hot mixture.