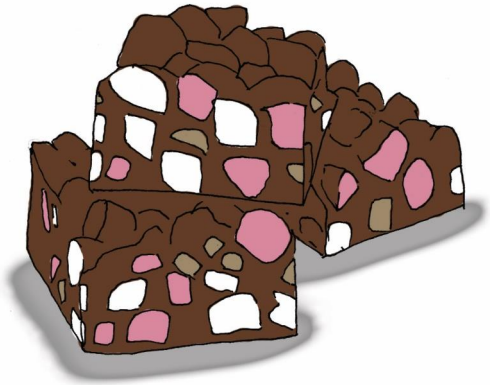
How to Make Rocky Road Crunch Bars

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



Rocky Road Crunch Bars

Ingredients

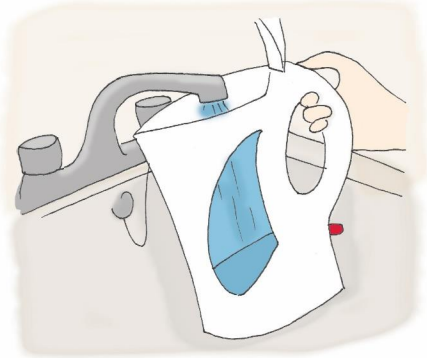
- 300 grams dark chocolate
- 125 grams butter
- 3 tablespoons golden syrup
- 8 rich tea biscuits
- 75 grams mini marshmallows

Equipment

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

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

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

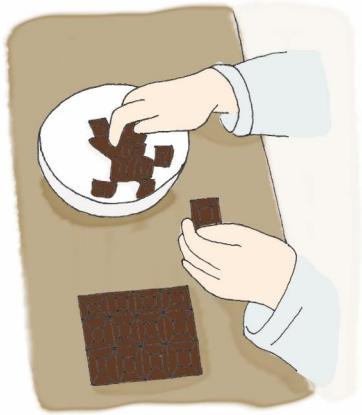


Step 1

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

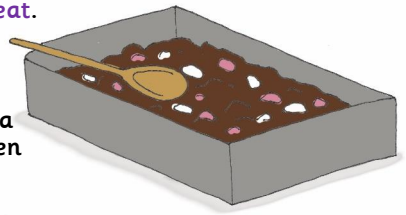
4. Place the bowl with the chocolate on top of the bowl with the hot water. The heat from the hot water will melt the chocolate. Stir it slowly with a wooden spoon until it turns into a smooth liquid.

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!

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

Step 10

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

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How to Make Rocky Road Crunch Bars – 2c – Text
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How to Make Rocky Road Crunch Bars – Oral Teacher Questions

How many grams of butter do you need for this recipe? (AF2) 125 grams.

What is the first thing you need to do when making Rocky Road Crunch Bars? (AF2) Fill the kettle with water and boil it.

What will happen to the chocolate when heated? (AF2) It will begin to melt and turn into a smooth liquid.

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

Can you find examples of verbs (doing words) within the text? (AF2) Examples could include: follow, taste, find, fill, boil, break, put, pour, place, stir, melt, crumble, mix, try, smooth, let, cut, eat, make.

Can you find examples of words within the text that show you need to take care when carrying out this recipe? (AF3) Words such as carefully and slowly. Also 'warnings' show that you need to take care.

Why do you need an adult to help with the hot water? (AF3) It is dangerous as you may get scalded and hurt.

Why do you think the writer has put the warnings in a larger font and in capital letters? (AF4) This makes them stand out and draws the attention of the reader.

Why do you think the steps have been numbered in this recipe? (AF4) This makes the instructions easier to follow as it shows you a logical order to complete each step. It prevents the reader from becoming confused.

Why has the writer included pictures of some of the different stages? (AF4) This helps the reader to understand the different processes and also shows what the final product should look like.

Can you find examples of time connectives within the text? (AF2) Firstly, whilst, then, next, after that, after, finally.

How do these time connectives help the reader? (AF2) This makes the instructions easier to follow as it shows you a logical order to complete each step. It prevents the reader from becoming confused.

Do you think these instructions are easy to follow? (AF2) Pupils to give their own response with some brief explanation. Some reference to features of instructions: numbered steps, simple steps, pictures, time connectives, top tip etc.

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

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

_____

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

_____

_____

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

_____

_____

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

_____

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

_____

_____

_____

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)

_____

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

_____

_____

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

_____

_____

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

_____

_____

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

_____

_____

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

_____

_____

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

_____

_____

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How to Make Rocky Road Crunch Bars – Vocab 1

Circle the correct meaning of each of these words. (AF2)

delicious means something is...	tasty disgusting fluffy
carefully means doing something...	very quickly without looking with great care
overflow means when something is...	empty flowing over the brim half full
smooth means when something has ...	a lumpy surface a rough surface a flat, even surface
repeat means to...	not do something do something once do something again

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