



Home



Learning

# Easy chocolate recipes



HerewardCollege  
PROMOTING INDIVIDUAL ACHIEVEMENT

# 5 minute chocolate mug cake

## Ingredients:

4 tablespoons self-raising  
Flour\*\*  
4 tablespoons sugar  
2 tablespoons cocoa  
1 egg  
3 tablespoons milk  
3 tablespoons oil  
Splash of vanilla extract

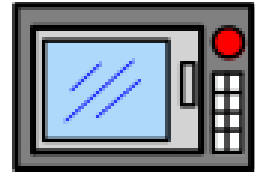
## Equipment:

1 large mug  
1 tablespoon  
1 fork  
Microwave



\*\* if you do not have self-raising flour, plain four with a pinch of baking powder can be used instead.

Communication support



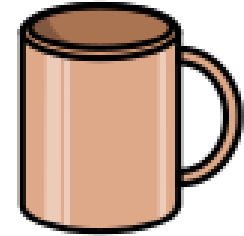
microwave



tablespoon



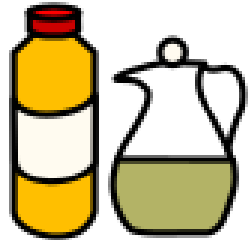
fork



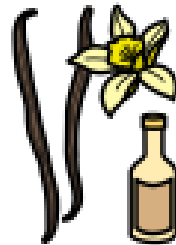
mug

PECS cards

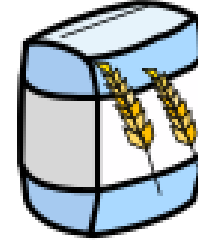
Prompt sheet



oil



vanilla



flour



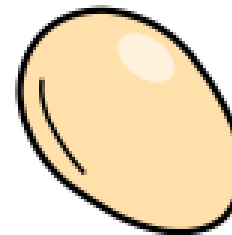
sugar



cocoa



milk



egg

## Method:

1. Put dry ingredients in the mug and mix well
2. Add the egg and mix thoroughly
3. Pour in the milk and oil and mix well
4. Add vanilla extract and mix
5. Put mug in microwave and cook for approximately 3 minutes



# Chocolate nests

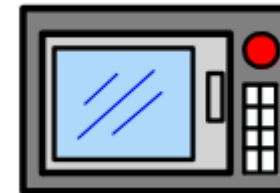


## Ingredients:

- 3 x Shredded Wheat
- 1 bag of mini eggs
- 100g chocolate

## Equipment:

- Scales
- Spoon
- Cake cases
- 2 x bowls
- Microwave



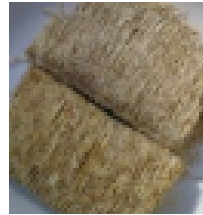
Communication support

PECS cards

Prompt sheet



chocolate



shredded wheat



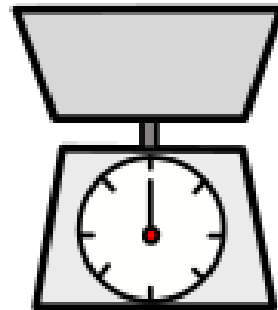
mini eggs



spoon



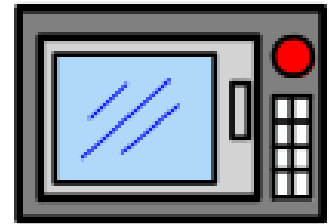
bowl



scales



cake cases



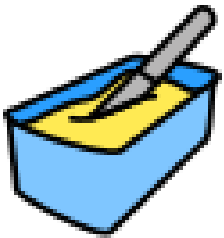
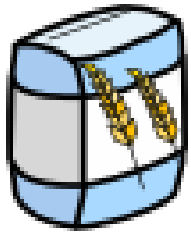
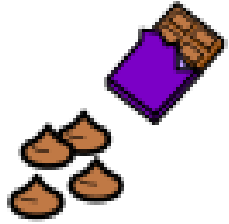
microwave

## Method:

1. Crush up the Shredded Wheat in a bowl
2. Measure the chocolate
3. Put chocolate in a different bowl and melt in the microwave for approx. 1 minute - checking and stirring throughout
4. Add the Shredded Wheat to the chocolate and stir
5. Put mug in microwave and cook for approximately 3 minutes
6. Spoon the mixture into the cake cases
7. Put chocolate eggs on top of the nests and leave nests to set



# Chocolate chip cookies

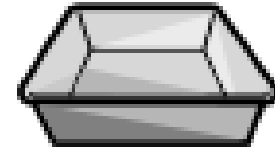


## Ingredients:

Chocolate chips  
6.5oz plain flour  
4oz margarine  
2oz caster sugar

## Equipment:

Scales  
Baking tray  
Pastry cutters  
Parchment paper  
Rolling pin  
Wooden spoon  
Mixing bowl  
Oven





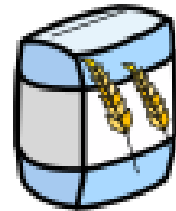
Communication support

PECS cards

Prompt sheet



chocolate chips



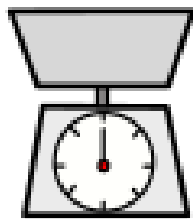
flour



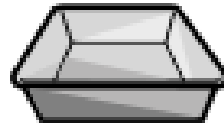
margarine



caster sugar



scales



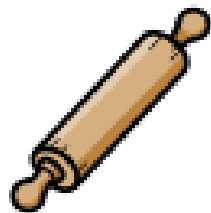
baking tray



pastry cutters



parchment paper



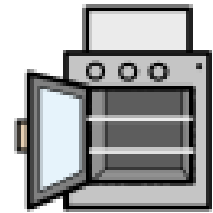
rolling pin



wooden spoon



mixing bowl



oven

## Method:

1. Pre-heat oven at 150oc
2. Weigh the margarine and sugar
3. Mix together the margarine and sugar
4. Weigh the flour and add to the margarine and sugar and then mix together
5. Add the chocolate chips and mix
6. Mix the ingredients to form a dough – you may need to put it on the table and knead it
7. Roll out the dough and use the cutters to make your cookie shapes
8. Put your cookie shapes onto parchment paper on the baking tray
9. Cook in the oven until golden



