



FAIRTRADE TREATS

The joy of a treat is that it is special and you don't have too many of them on a daily basis – otherwise it isn't special. These treats are made with FAIRTRADE chocolate and muesli and are really yummy.

What to find;

150g Fairtrade chocolate
One tablespoon Fairtrade muesli

Kitchen stuff:

Tablespoon
Small bowl
Pan
Glass (heatproof) bowl that will fit over the pan
Wooden spoon
Teaspoon
Bakewell paper
Tray

What to do:

1. Measure the muesli into a small bowl.
2. Half fill the pan with water and put the glass bowl over the pan. Break the chocolate into the bowl.
3. Place the pan on the hob and heat to bring the water to a gentle boil and melt the chocolate. Stir with a wooden spoon. When the chocolate has melted turn off the hob.
4. Use oven gloves to remove the bowl from the pan.
5. Lay the non stick paper over the tray and carefully drop teaspoons of melted chocolate onto the paper. Move the tray around as you fill it, so that empty paper is close to the bowl.
6. Scatter the muesli over the chocolate rounds and **WAIT** for them to set (about an hour depending on the temperature of your kitchen).

Notes for Adventurous Cooks

- Make your own muesli. Cut up Fairtrade dried tropical fruits and mix them with some toasted oatmeal.
- Cut some Fairtrade fresh fruits into small pieces e.g. pineapple. Stick a cocktail stick into the fruit and dip it (half coat it) in chocolate.
- Find out more about tempering (melting) chocolate it is a real skill.

