

National Childminders Day Chocolate Sandwich Flower Recipe

Ingredients

For the base

60g malted milk biscuits/plain digestives

3 tsp cocoa powder

30g unsalted butter



For the middle layer

60g milk chocolate

2 tbsp double cream

1 ½ tsp icing sugar, sieved



For the topping – flower centres

40g icing sugar

1 tsp cocoa powder

1 ½ tsp cold water

Sprinkles



For the topping – flower petals

80g icing sugar

2 drops vanilla essence

3 tsp cold water

food colouring



Method



This symbol indicates steps that the children can help with, depending on their age/ability.



- Get six cupcake cases ready. They do not need to be in a cupcake tray but they can be if you want.

Base



- Put the biscuits in a sandwich bag or similar and crush by rolling over them with a rolling pin.



- Mix in the cocoa powder.

- Melt the butter either in a pan on low heat or in the microwave for a few seconds.



- Mix the butter into the biscuit crumb mixture.



- Share the mixture out evenly between the cupcake cases and press down into a firm layer.

- Put to cool in the fridge for 10 minutes.



Middle layer

- Melt the chocolate (if you do this in the microwave, we recommend doing it for only 10 seconds at a time in between stirring).



- Stir the chocolate, cream and icing sugar together until well combined (if the container with the melted chocolate in is hot, make sure to pour the chocolate into a cool container for the children to mix in.)



- Share the mixture out evenly between the cupcake cases and spread out as evenly as you can.

- Put to cool in the fridge for 10-15 minutes.



Topping – flower centres



- Mix the icing sugar and the cocoa powder together.



- Add the water very gradually as you stir, until you get a thickish paste that you can spread but is not too runny (it is probably a good idea for an adult to add the water whilst the child stirs!)



- Share the icing sugar mix evenly **two** of your cupcake cases and spread out as evenly as you can.



- Cover with sprinkles whilst the icing is still wet. Leave to dry.

Topping – flower petals



- Mix the icing sugar and the Vanilla essence together.



- Add the water very gradually as you stir, until you get a thickish paste that you can spread but is not too runny (it is probably a good idea for an adult to add the water whilst the child stirs!)



- If you are doing more than one colour, share your icing out into different bowls now.



- Add food colouring and stir in well.



- Share out between the remaining cupcake cases and spread out as evenly as you can. Then leave to dry.

Making the flowers

- Peel the cupcake cases off your treats and cut the coloured ones into eight.



- Arrange the petals around the flower centres. (You may find that you can only fit 7 petals around the centre – it is up to you if you eat them or let the children have a taste!)

National
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