



Year 2 Home learning



Have some Easter fun!

Make chocolate cornflake or rice krispie cakes.



<https://www.bbcgoodfood.com/recipes/cooking-kids-chocolate-cornflake-cakes-0>

Cooking with kids: Chocolate cornflake cakes

PREP: 10 MINS **COOK: 5 MINS** PLUS CHILLING

EASY

MAKES 12

Everyone loves crispy cornflake cakes, whatever their age. Get the whole family in the kitchen to make these simple bites

Ingredients

50g butter

100g milk or dark chocolate, broken into chunks

3 tbsp golden syrup

100g cornflakes

Method

1. **Children:** Weigh out the ingredients. Older children can do this by themselves with supervision and little ones can help to pour or spoon ingredients into the weighing scales. Put 50g butter, 100g milk or dark chocolate, broken into chunks and 3 tbsp golden syrup in a saucepan or microwavable bowl. Put 100g cornflakes in another large bowl.
2. **Grown ups:** Melt the weighed butter, chocolate and golden syrup in the saucepan over a low heat or briefly in the microwave. Allow to cool a little before pouring over the cornflakes.
3. **Children:** Stir the ingredients together gently using a wooden spoon. Spoon the mixture into 12 cupcake cases arranged on a muffin tray (or baking sheet, if you don't have one). Grown ups will need to do this for younger children or simply arrange on a tray and let the mess happen. Put in the fridge to set.



<https://www.bbcgoodfood.com/recipes/chocolate-rice-krispie-cakes>

Chocolate Rice Krispie cakes

PREP: 15 MINS**COOK: 5 MINS**

EASY
MAKES 9

Make a kids' classic with these chocolate Rice Krispie cakes and decorate with sweets, nuts or dried fruit for the ultimate hometime treat

Ingredients

- 100g milk chocolate, broken up
- 50g dark chocolate, broken up
- 100g butter
- 4 tbsp golden syrup
- 100g rice pops (we used Rice Krispies)

To decorate

- 50g milk chocolate, melted
- sprinkles, mini marshmallows, nuts, Smarties, dried fruit or white chocolate buttons

Method

1. Put the chocolate in a heatproof bowl with the butter and golden syrup and gently melt in 10-second bursts in the microwave, or melt it over a pan of simmering water, making sure the bowl doesn't touch the water. Stir until smooth, then take off the heat and stir in the rice pops, coating them gently with the chocolate until they are all completely covered.
 2. Divide the mixture between nine cupcake or 12 fairy cake paper cases – it's easier if you slide these into a muffin tin as it will help them hold their shape. Leave to set. If you want them to set faster, put in the fridge for 1 hr.
 3. Drizzle with a little melted chocolate and decorate with sweets, dried fruit or nuts while they are still wet enough to stick them on. Will keep in an airtight container for five days.
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Fun Easter crafts

<https://www.thebestideasforkids.com/easter-crafts-for-kids/>

Chalk a hopscotch on your path – have a family hopscotch competition.

Ride your bike or scooter for your daily exercise.

Play the alphabet game on your daily walk – can you spy something for every letter of the alphabet, even q, x and z?!



Enjoy your yummy Easter Eggs

<https://www.kizicolor.com/>

