



Activity 22

Spiritual Development:

You will need – Chocolate (150g dark chocolate, 450g milk chocolate), golden syrup (75g), butter (100g), digestive biscuits, (250g), raisins (90g), chocolate chips, mini marshmallows, variety of sprinkles, 5 crunchie bars and 20cm square shaped tin.

Activity – We decided to make different topped tiffin to sell at St Philip's Coffee morning, the proceeds of which we donated to church. To make the tiffin first put 250g of digestive biscuits in a food bag and bash all the biscuits with a rolling pin until they are in small pieces. Put the biscuit pieces in a bowl. Put 5 crunchie bars in a food bag and again bash with a rolling pin until they are in small pieces. Add the crunchie pieces to the bowl and add the raisins. Line a 20cm square shaped tin with cling film. Set these to one side. Next melt the golden syrup, butter and 150g of dark chocolate and 150g of milk chocolate in a bowl over a pan of boiling water or in the microwave. **An adult will need to do this.** Once melted pour, onto the dry ingredients and mix thoroughly. Spoon the mixture into the tin and level the surface. Now melt the remaining 300g of milk chocolate and pour on top of the mixture in the tin. Add the topping of your choice. Leave to cool then put it in the fridge for at least 2 hours. Turn out, peel off the cling film cut into small squares and serve. We put our tiffin in small bags to sell. Enjoy your tiffin and helping in helping others!



Service to Others

To provide help and support to others.

