



Heart's Crispy Truffles.



Ingredients

- cornflakes
- 2 bars of milk chocolate
- marshmallows
- raisins

Facts

Did you know that cacao beans are actually 90% super-fruit?

The Mayans found the ancient beans in 500BC.

Method

1. Melt the chocolate in bowl over a pan of hot water, be careful not to burn it.
2. Crush the cornflakes and mix gently.
3. Now, add the chopped raisins and marshmallows into the mixture.
4. Next, roll the mixture into balls and put them in the cases.
5. Finally, place them in the fridge until set.

Facts about chocolate

Did you know that it takes 400 cocoa beans to make one pound of chocolate?

The world's oldest chocolate was made 5300 years ago.

The first chocolate bar was made by the Cadbury company in 1842.

Altogether chocolate is yummy if it does not have a high fat and sugar content.

Did you know that on average people spend over £325 on chocolate each year?

4.5 million M&S people in Britain love Cadbury Dairy Milk chocolate.

Did you know that Cadbury's chocolate is the biggest in the UK?

UK's least favourite chocolate bar is Willy Wonka.



Recipe for our CHOCOLATE CAKE

ingredients:

2g butter

2g caster sugar

3g

2g self raising flour

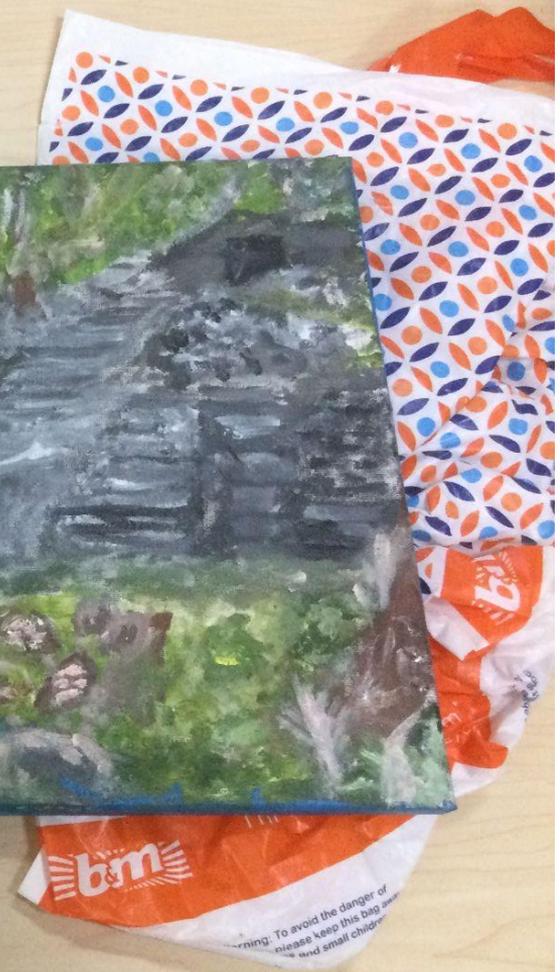
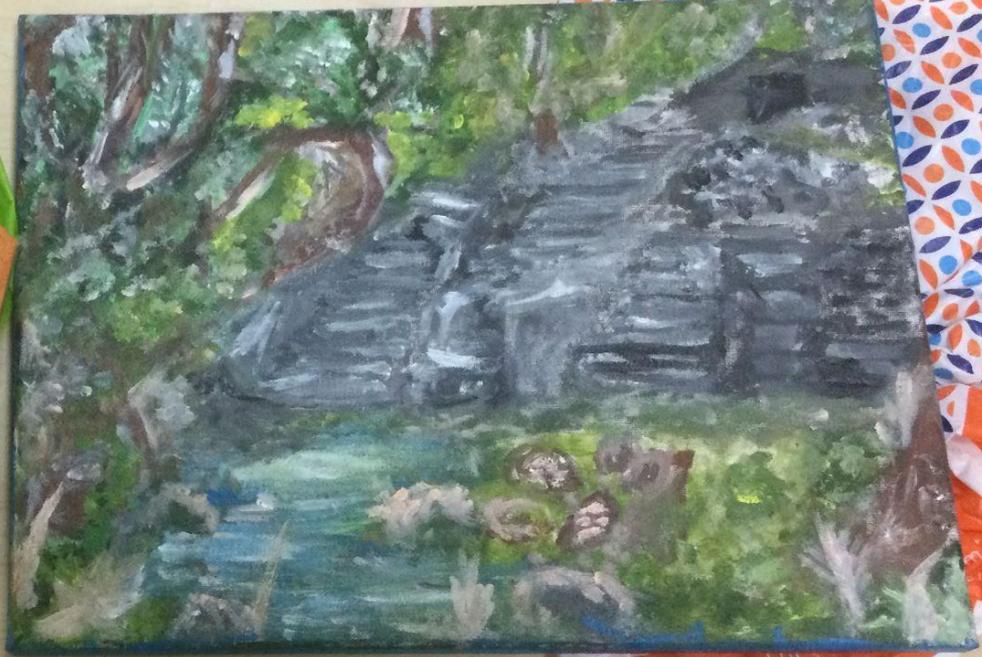
1g baking powder



Mix sugar, butter, cream, mixed with baking powder, eggs, flour and add the rest together well. Divide them into two baking tins and turn the oven up to 180°C. Leave them on for 20-25 mins.



In year 5\6 we went to York chocolate story and were shown the secrets to making chocolate! We tried some of the mayan liquid chocolate and some of the children thought it was quite bitter because the mayans didn't use sugar or sweeteners. Chocolate used to be plain all the time, but now they have fillings.





WITHOUT THE MAYANS THERE WOULD BE NO CHOCOLATE...

Chocolate was the major sweet I made...
but I never had any chocolate today. It was a little sticky made up
crushed up green unroasted cacao seeds. It was bitter and spicy because
they didn't have any way to extract sugar. Chocolate was a drink
until 1667 when they used a new method used sugar with cacao
powder and sweet butter to make the milk and what chocolate

Mayan Mask

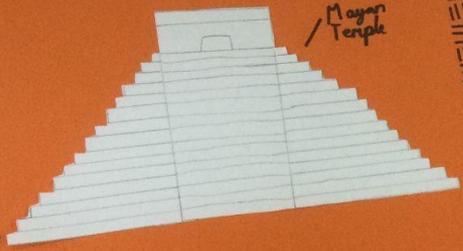


- ### 5. 5 uprising facts about the Mayans
1. They had 2 calendars one with 260 days and one with 365 days.
 2. Each day had its own unique name.
 3. They built raised roads called *sacbeob*.
 4. They carried things on their backs which were strapped to their forehead.
 5. The longest *sacbeob* is 62 miles.

- ### 5 facts about Mayan food
1. Gathering food was called *foraging*.
 2. They believed that cacao was a sacred gift from the gods.
 3. They would drink cacao at weddings.
 4. Maize tortillas, avocado, guacamole and chocolate are all Mayan foods that are still eaten today.
 5. The Mayas were the first people to grow the cacao plant for food.

- ### 5 facts about Pile
1. Pile is a game where you hit the ball with your hip, knee or right elbow. In the beginning it was the other way around.
 2. The game usually lasts up to two weeks.
 3. The reason the Mayans played pile was to have fun.
 4. Pile is over 3000 years old.
 5. After the game one person gets the losing team's ball as a trophy.

- ### 5 Facts About Mayan Temples
1. They were made from limestone.
 2. All the temples had 91 steps for each side 50 in total there were 365 steps including the one on top.
 3. Unlike the Egyptians the Mayan pyramids have a flat top.
 4. They were 100 feet tall.
 5. Fired bricks, volcanic rock and sandstone were used whereas there was no limestone.



Mayan Temple

- ### 5 Facts about Mayan textile
1. Cotton was the most commonly used natural for making cloths.
 2. A *huipal* was a loose fitting tunic for women.
 3. Jade and wood could be used to make jewelry.
 4. They used plants and insects to dye their cloths.
 5. They wore scary masks to intimidate their enemy.

Mayan Calendar





HAVE A
BREAK
HAVE A
KitKat

COOL KIT KAT FACTS!

Kit Kat was launched in 1935. It is 88 years old

When it first came out it was called "Rowntree's Chocolate Crisp"

During WWII the Kit Kat packaging was blue

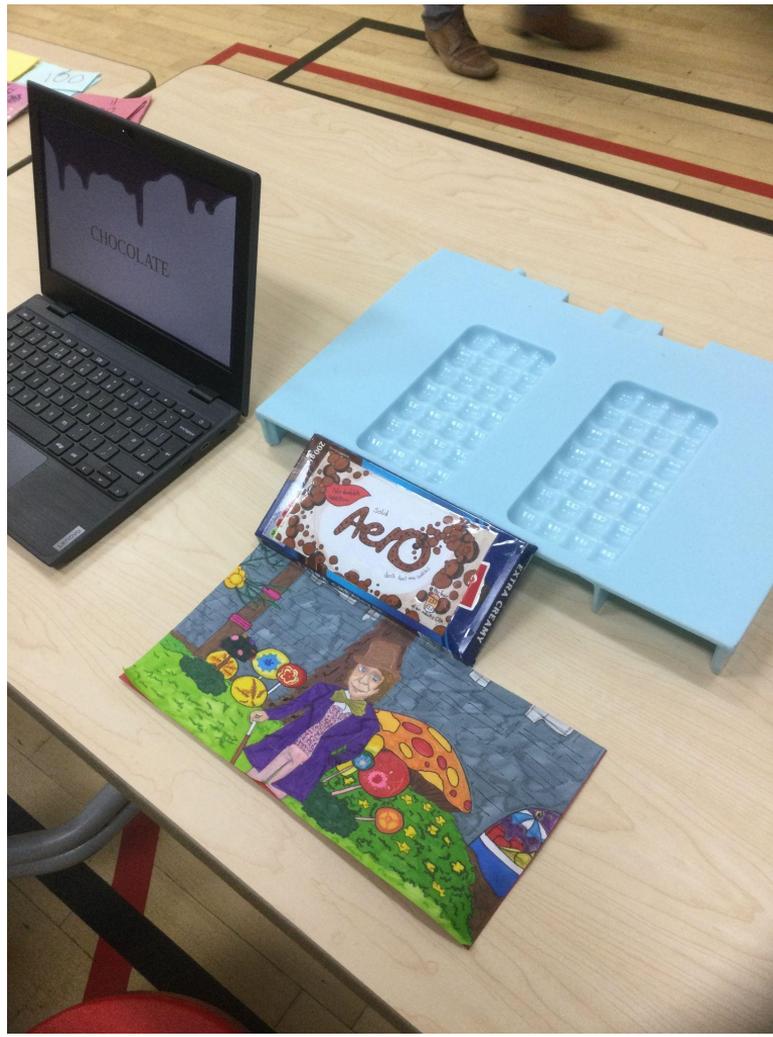
The slogan "Have a break, have a Kit Kat" came out in 1957

Today there are over 300 flavours in over 100 countries

In England the Kit Kat is now made by Nestlé. In York

The York factory makes almost 5million Kit Kats a day

The biggest Kit Kat ever made was over 2 feet long



Chocolate

Ingredients to make chocolate

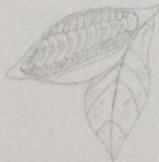
- $\frac{1}{2}$ cup of cocoa butter or coconut oil
- 3 tablespoons of milk powder
- $\frac{1}{2}$ cup of cocoa powder
- $\frac{3}{4}$ cup of powdered sugar or icing sugar

How to make homemade chocolate

First get a recipe book and put a recipe of a half filled pan of water and 1/4 in. water. Then take cocoa butter and put in the best and when it's melted to liquid. Set heat down to medium low. Take $\frac{3}{4}$ cup of cocoa powder and pour into melted butter. Cook half in for the cocoa part. Then stir till it's like liquid. Then add 3 tablespoons of milk powder and stir it till it's fully blended in. Then you can powder. Sugar being sugar and when the sugar and put a bit of milk or oil. Stir or you want and when you're done you can see it's blended in and keep getting smaller. If you don't see the sugar at all then take it somewhere without heat and stir for 5 minutes. Once you're finished that pour the mixture on milk. Take it then through your sieve and put it into the fridge for 30-40 mins. or let it be and when it's set here are easy your chocolate.

How I made my wrapper

My chocolate wrapper I took ideas from Starline and the chocolate factory when I saw it at Leeds in the shop. I made it on one sheet of paper and then the wrapper and is using various chocolate factories you see the background is pink and I added imagination as well as I also wanted it to stand out by adding lots of VIVA colours that work together.



The great feast of chocolate

Along time ago in an area there was a custom called the feasts. They discovered the cocoa bean and found it was a spicy and bitter drink. The king drank about 50 cups a day and because they liked it so much they said it was a gift from the gods.



How I made my chocolate



First I got white chocolate milk chocolate and dark chocolate from the shop.



Next I got the melted chocolate and poured it into the chocolate mould.



After putting the chocolate in the fridge it was finally ready to dig in!



Next I got the chocolate and when it's done then I put them in bowls and put the bowl on hot water.



You might be able to see on the next picture lots of my chocolate patterns.

TREAT
Have you ever thought what chocolate bar would make your brain pop? Well this is your chocolate bar! Go to all the big UK shops.
Have a TREAT

SENSATION
Are you wondering what an incredible chocolate bar tastes like? This is your chance! Sensation is the one for you! It is sold at all the major supermarkets.
A Chocolatey Sensation
Feel the Sensation

OUR
CHOCOLATE
TREATS!

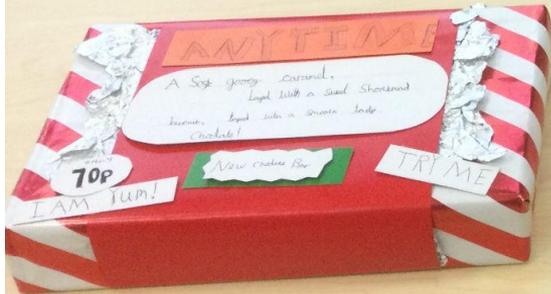
Created by Daisy M
A CHOCOLATEY
ATEY
Sensation
FEEL THE
Sensation
SENSATION

TREAT
Have a Treat
TREAT
created by Peppy L





Chocolate Hugs! 😊
Ingredients:
Chocolate
Cream
Butter
No nuts
Cravings:
Cream Puffs
hazelnuts salted macarons
Not Vegan! Vegetarian!



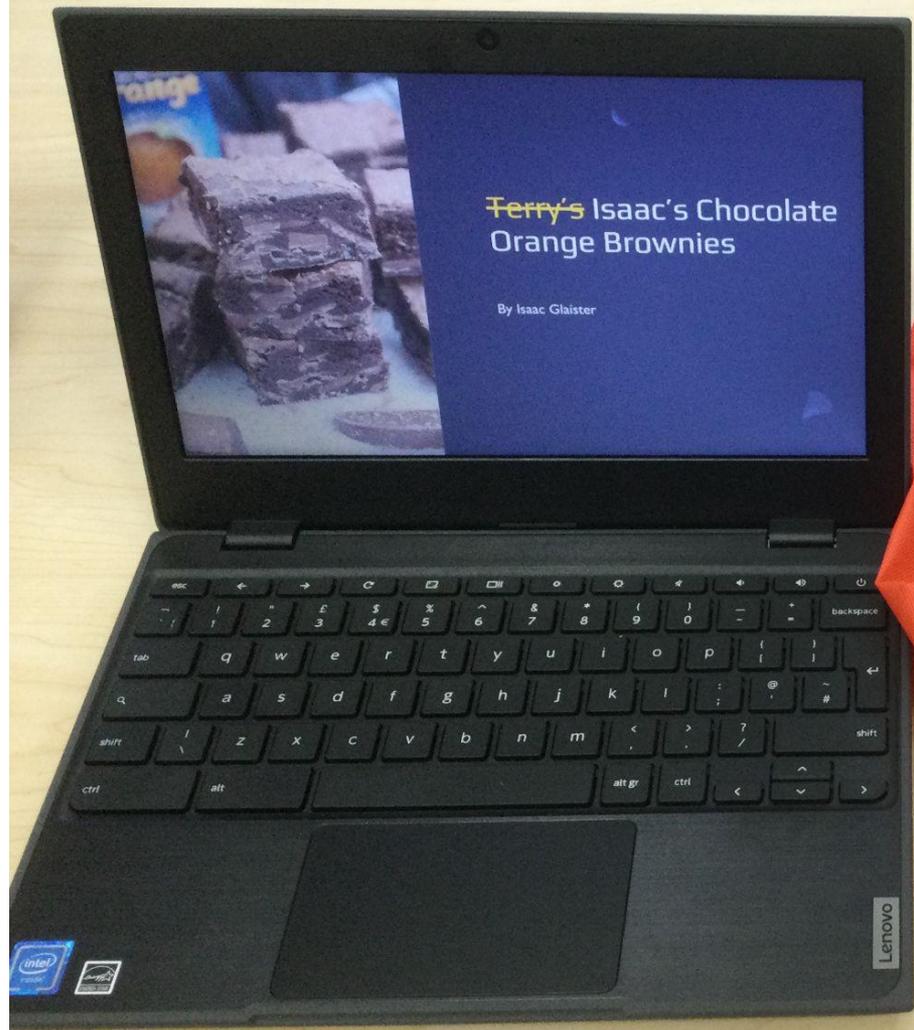
A Soft, gooey, Caramel.
Liquid filled a swirl Shredded
Ice cream. Topped with a generous layer
of chocolate.

70p

I AM Gum!

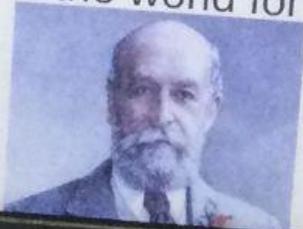
New Chocolate Bar

TRIME



5 Facts about Cadburys

- Cadburys is owned by Mondelez international.
- Cadburys is very popular.
- Cadburys was found in 1824 in Birmingham by John Cadbury.
- Cadburys is number 1 in the world for chocolate population.



CHOCOLATE

How is chocolate made

Now everyone loves chocolate
I mean, if you don't like chocolate
you **MUST** be out of your mind!
Also if you were wondering how to
make chocolate then here's how.

You'll have to mix:

- COCOA SOLIDS
- COCOA BUTTER
- SUGAR
- MILK

Who was the founder of chocolate?

The Mayans were
actually the people who
made chocolate if
you didn't know. The
Maya civilization was
also a very successful
civilization was also known
as the Mesamericans
had to find and
ferment their coco
beans. It's Maya
script is the most
sophisticated and
high developed writing
system in the
pre-Columbian Americas.





WONKA
BAR

WONKA
BAR

WONKA
BAR

WONKA
BAR



Cake!

Noah's Caramel Shortbread



1. First put in the margarine.



2. When you have put the flour in you can now put sugar in.

3.



Now add in the flour.

4.



Now get your hands gooey and mix.



5. Put the mixture in a tray and prick it with a fork.



6. Stir the caramel.

7.

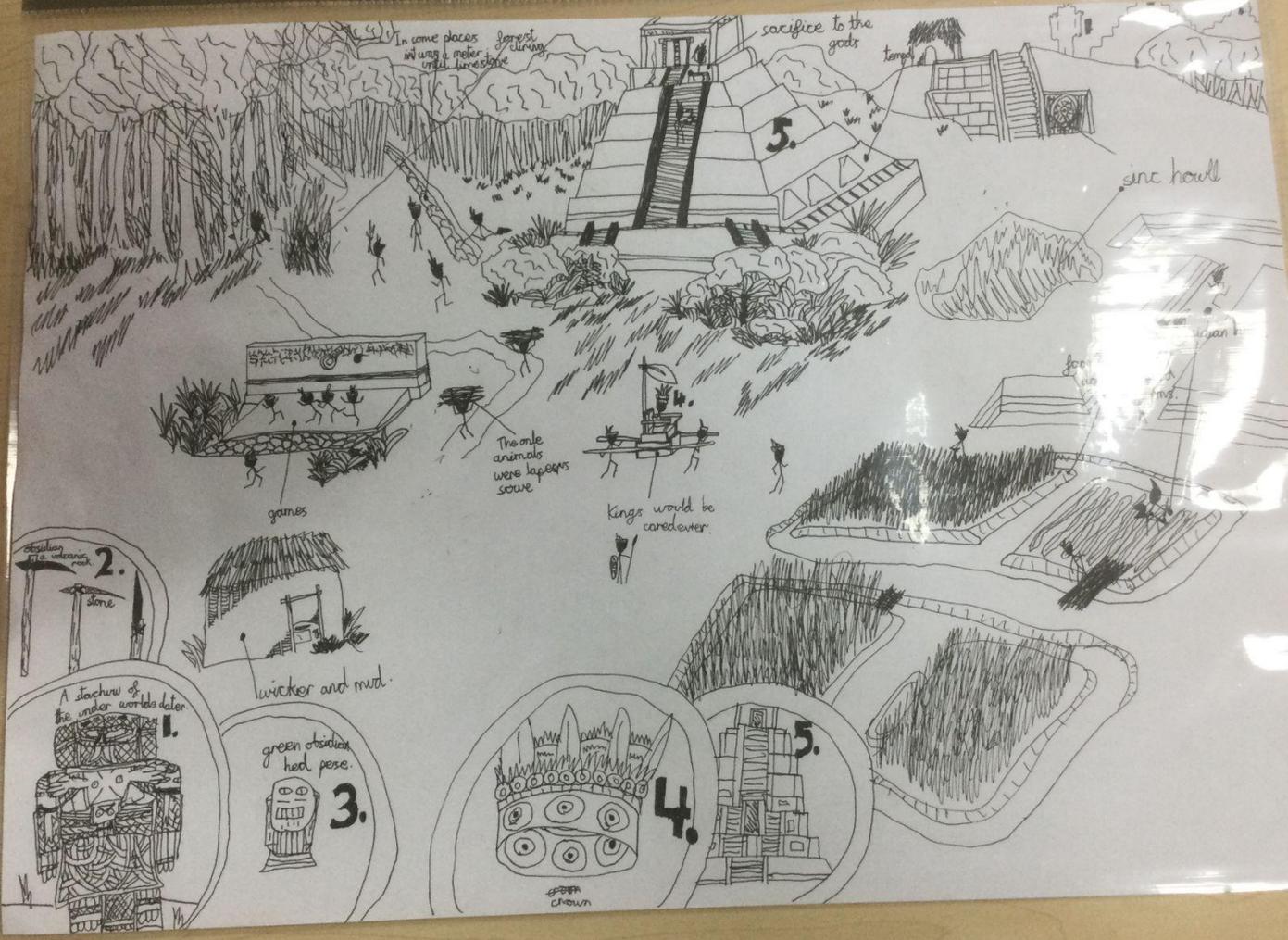


Now you have a lovely caramel shortbread!
Enjoy





Ed and Joe



In some places
it was a meter
or two limestone

5.

6.

stone house

games

The only
animals
were lapdogs
some

Kings would be
cared for.

2.
volcanic
rock

dome

wicker and mud.

A stachew
of
the under world
dancer

1.

green obsidian
head piece.

3.

4.

feather
crown

5.

7.



How many 
Chocolate Bars can you
buy with £100?

KitKat 



Price: £2.40

How many?

Change ₤

X41

£1.6



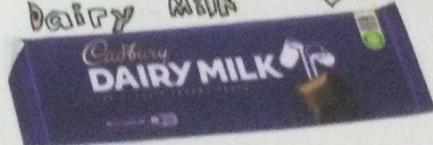
How many?

Change ₤

X60

£0.4

Dairy Milk 



Price: £3.33

How many?

Change

X30

£0

The History of Chocolate Box



Dark Chocolate

Originally chocolate was bitter and dark with no added sweeteners.

Cadbury and Roses

Cadbury Dairy Milk was introduced in 1905 and it contains more milk than any other bar before it!

Modern chocolate

Modern chocolate is highly refined and air-blended.

Swiss and Fry's

Fry's was founded in 1847 and Lindt (a popular Swiss company) was founded 1845.

Terry's

The first Terry's chocolate factory opened in 1932 in York but now it is owned by a company in France.



Who Uses?

Chocolate chocolate
 and their ancestors
 all make a chocolate
 for themselves. Can you
 see there are no other
 ways to find
 the beans for you
 a separate like all of

- 1) Fruit about chocolate
- 2) Can have for 200 years
- 3) 40 years since we can produce
- 4) 40 years beans inside a pod



is the most high producing
 in the world told you know
 is of the world's supply
 are a lot more squanders that
 try

What are the uses of a cocoa bean?

Every through Mexico is home to chocolate since 200 for it is now there that where
 in the modern times of the chocolate and are their beans it is in the ancient
 This means lots of chocolate and are their beans it is in the ancient
 cocoa beans

- A glass has 70% of dark chocolate
- A healthy has 70% of dark chocolate
- A candy bar has 70% of dark chocolate



Native chocolate taste

Chocolate is made from cocoa beans. The beans are roasted and then ground into a paste. This paste is mixed with sugar and other ingredients to make chocolate. The taste of chocolate is sweet and rich. It is a popular treat in many cultures.



Who uses?

Chocolate is used in many ways. It is used in baking, as a coating, and as a filling. It is also used in drinks and as a dessert. Chocolate is a popular treat for people of all ages.



chocolate bar

is best are cleaned and checked for good quality. The first part of the factory starts here in big bags or conveyer belts
 big machines called a winnower it would start sucking on the cocoa beans to get rid of what sand and shell and bacteria to
 and and that is basically a for step one. if we haven't heard about chocolate they would be from naturally or mechanically
 chocolate had the best types of cocoa and quality

if the clean cocoa beans which would have just
 all the the



Step 1: Label names

Each bar is straight after the making the beans are being called bean and are the first ingredients. The next important
 name on the wrapper. For a good chocolate the name on the wrapper will be the name of the chocolate. The name of the
 (dark chocolate) is the most common. Some of the most common names are: Milk Chocolate, Dark Chocolate, White
 Chocolate, and Unsweetened Chocolate. The name of the chocolate is important because it tells you what the
 taste will be like. The name of the chocolate is also important because it tells you what the ingredients are.

- Milk Chocolate
- Dark Chocolate
- Unsweetened Chocolate (or Baking Chocolate)
- White Chocolate
- Sweet German Chocolate
- Semisweet Chocolate
- Bittersweet Chocolate



And these dust
 would be thrown away or sold to scientists

Making a chocolate bar

Step 1: roasting

The next step of making chocolate is roasting the cocoa beans in big cylinders at 200 degrees Fahrenheit (125 111 Celsius) for 100 degrees
 is the point of boiling water. at 30 minutes to 2 hours (depending on the type of cocoa bean). Roasting is one of the most important
 steps in making chocolate because it brings out the rich smell and flavour of the depending cocoa bean. It would also change their color
 to a rich brown. This is where some if not all of the smell comes from.

Different types of cocoa beans
 (means different type of smell and
 chocolate)

- forastero
- criollo
- trinitario
- Nacional

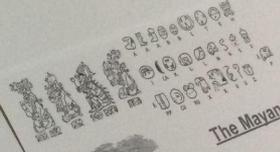
These are the different types of



Step 2: Conching

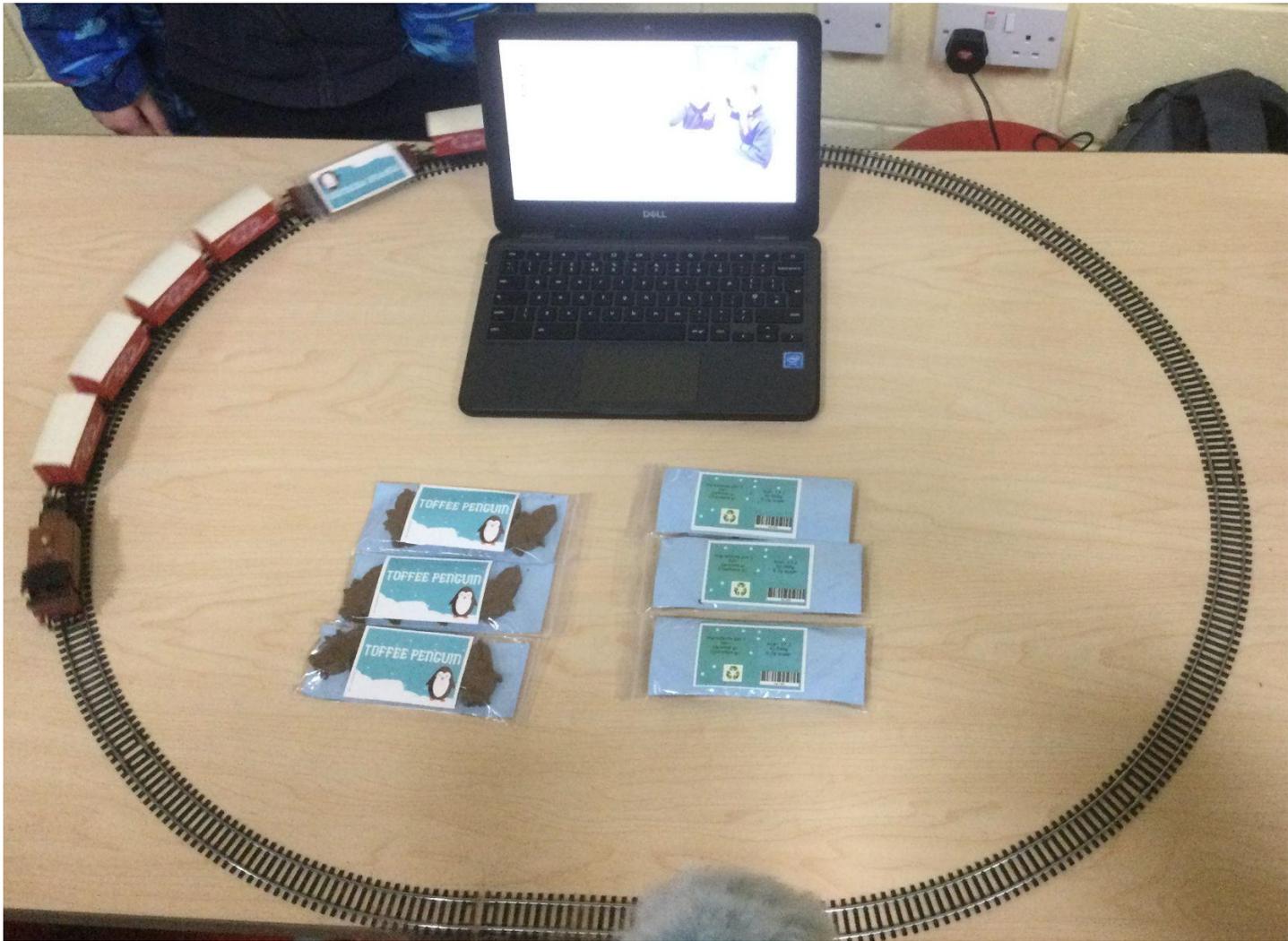
Have you ever wondered what makes white chocolate well it is a cocoa butter from cocoa has over 50% of it. Cocoa butter has a
 smooth rich a butter into a paste and get hydrated and then the cocoa butter comes from the cocoa beans. Some types of cocoa butter are used in
 conching. Chocolate made and chocolate is going

- Step 1 Conching is important from Cocoa Butter
- Step 2 Conching is important from Cocoa Butter
- Step 3 Conching is important from Cocoa Butter
- Step 4 Conching is important from Cocoa Butter



The Mayans







Ingredients per 1 bar:
Caramel g:
Chocolate g:

Kcal: 17.2
Kj: 260g
0.1g sugar



AS-1234

Ingredients per 1 bar:
Caramel g:
Chocolate g:

Kcal: 17.2
Kj: 260g
0.1g sugar



AS-1234

Ingredients per 1 bar:
Caramel g:
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Kcal: 17.2
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AS-1234