

Ingredients (per child)
1 dark chocolate bar

1 white chocolate bar
Fruit (banana, strawberries, etc.)

Ice cream or yoghurt Whipped cream

Decoration (sprinkles, Smarties, etc.)

Materials (per child)

2 small microwave proof bowls

1 water balloon

1 plastic plate

Greaseproof paper

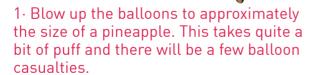
Toothpicks

Sellotape and scissors

1 Ziploc bag

5. Use a swirling, dunking technique so that the chocolate comes 7cm up the side of the balloon.

- 6. Keep holding the balloon and place on the greaseproof paper. Hold it there for about 30 seconds until the chocolate starts to set and it will stand on its own.
- 7. Refrigerate over night.
- 8. When the chocolate is set, gather the children, arm them with toothpicks and pop the balloons. The bits of balloon are easy to pull away from the chocolate.
- 9. Place the bowl upside down on the greaseproof paper
- 10. Melt white chocolate in the microwave on low heat, stirring every now and then.
- 11. Spoon the melted white chocolate into a ziploc bag. Cut off one of the corners of the bag and draw lines over the dark chocolate bowl. Leave to cool.
- 12. Transfer each cup to a plate and let the kids choose their fillings. They can fill the chocolate cups with lollies, fruit, yoghurt, ice cream, sweets, Smarties
- 13. Decorate with whipped cream, sprinkles, etc.



- 2. Place a sheet of greaseproof paper on your work surface.
- 3. Melt the chocolate in the microwave on low heat, stirring every now and then.

4. When the chocolate is quite cool, hold the tied end of the balloon and dip into the chocolate.



