

Parent Guide



@twinklparents

We're excited to share this activity with you. If you are interested in finding more exciting, fun and interesting activities for you and your children, then check out these links to different areas of the [Twinkl Parents](#) website.

games



crafts



puzzles



experiments



word searches



What is this resource and how do I use it?

This resource contains recipes for different flavoured hot chocolates. You can read the recipes with your child and prepare and drink them together!

What skills does this practise?

Following Instructions

Life Skills - Preparing Food

Measurements

Further Activity Ideas and Suggestions

For more recipe ideas that you can prepare and make at home with your child, follow this [link](#). These [Oatmeal Toffee Cookies](#) would go along perfectly with a hot chocolate on a cold winter day!

Parents Blog



Twinkl Kids' TV



Homework Help



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Parents Hub



Cinnamon and Orange Hot Chocolate

Ingredients

- 1L milk
- 7 tbsp unsweetened cocoa powder
- 5 tbsp sugar
- cinnamon
- one orange zest
- pinch of salt

Topping Ideas

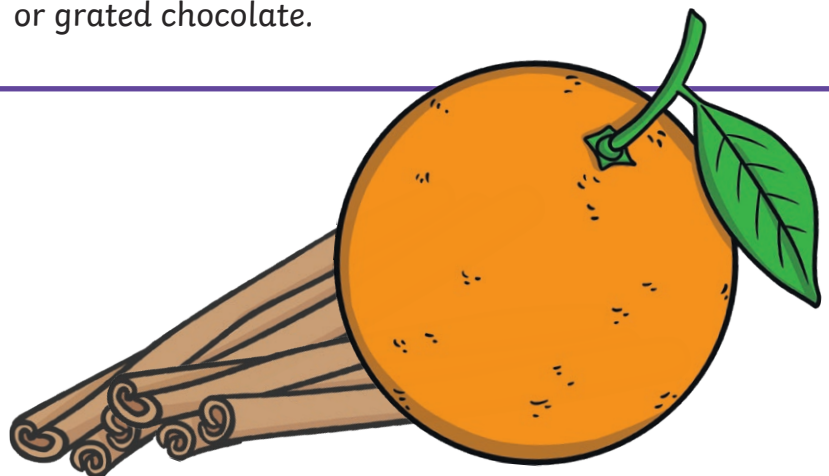
- whipped cream
- marshmallows
- grated chocolate
- cinnamon stick

Equipment

- oven hob
- saucepan
- wooden spoon
- strainer

Method

- 1 Pour the one cup of milk into the saucepan and heat over a medium heat.
.....
- 2 Add cocoa powder, sugar, cinnamon, orange zest and a pinch of salt and gently bring to a simmer.
.....
- 3 Once the mixture starts to simmer, add in the rest of the milk.
.....
- 4 Strain the mixture to remove any lumps or zest.
.....
- 5 Choose extra toppings to add to your hot chocolate, such as whipped cream, marshmallows or grated chocolate.



We hope the information on our website and resource is useful. However, some ingredients and/or materials used might cause allergic reactions, so if you have any concerns about your own or somebody else's health or wellbeing, always speak to a qualified health professional. Remember, activities listed within the resource should always be supervised by an appropriate adult.



Vegan Pretzel Hot Chocolate

Ingredients

1 can coconut milk
3 tbsp cocoa powder
 $\frac{1}{2}$ cup ice cubes
350ml unsweetened vanilla almond milk
2 tbsp crushed pretzels
5 tbsp vegan chocolate syrup

Topping Ideas

coconut whipped cream
pretzels
cherries

Equipment

freezer
ice cube trays

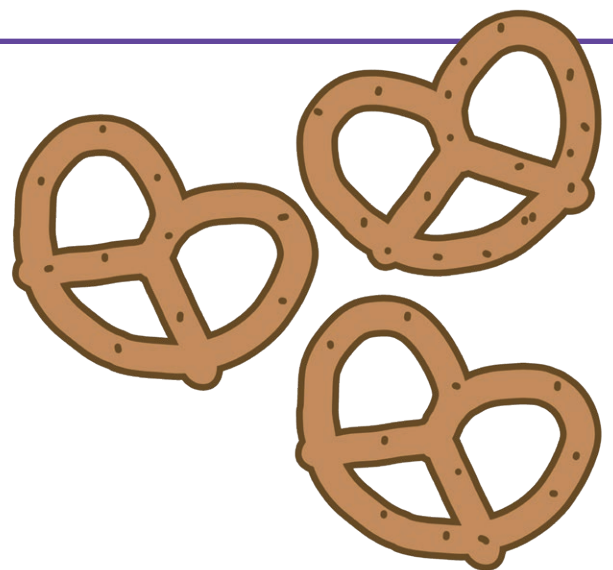
Preparation

In advance of making your recipe, you will need to make ice cubes. Mix the can of coconut milk with the cocoa powder, pour into an ice cube tray and freeze overnight. You will need approx 5 ice cubes per drink.

Method

1 Add the prepared coconut and chocolate ice cubes, almond milk and chocolate syrup to the blender and blend until smooth.

2 Pour into a glass and add toppings as desired.





Cookies and Cream Chocolate Frappé

Ingredients

- 225g cookies and cream chocolate
- 3 tbsp powdered sugar
- 3 tbsp white cocoa powder (milk chocolate will work too)
- 750ml whole milk
- six cups ice cubes

Topping Ideas

- whipped cream
- toasted marshmallow

Equipment

- oven hob
- saucepan
- wooden spoon
- blender
- tall glasses

Method

1

Gently melt the chocolate in a saucepan over a medium heat, being careful not to burn the cookies.

2

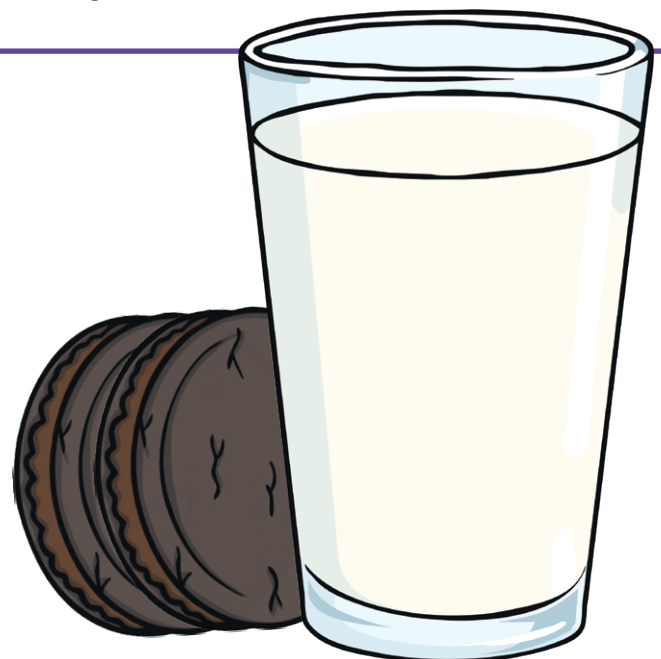
Once the chocolate is melted, remove it from the heat and add the sugar and cocoa powder.

3

Add the mixture to the blender with the milk and ice and blend until it forms a puree.

4

Pour into tall glasses and garnish with your chosen toppings.





Mexican Spiced Hot Chocolate

Ingredients

- 1.4L milk
- 1 tsp curry powder
- 2 green cardamom pods (crushed)
- 115g unsweetened cocoa powder
- 3 tbsps honey
- $\frac{1}{4}$ tsp salt

Topping Ideas

- marshmallows

Equipment

- oven hob
- saucepan
- wooden spoon
- mixing bowl
- whisk
- strainer
- tall glasses

Method

- 1 Add the milk, curry powder and cardamom pods to a saucepan and gently bring to the boil.
.....
- 2 In a mixing bowl, pour a little bit of the milk into the cocoa powder and whisk until smooth.
.....
- 3 Add the mixture back to the saucepan and whisk in the salt and honey.
.....
- 4 Strain the mixture and then serve with desired toppings.

