Make your own chocolate bar!

Ingredients

- 50g dark chocolate
- 25g milk chocolate
- 25g white chocolate

Equipment

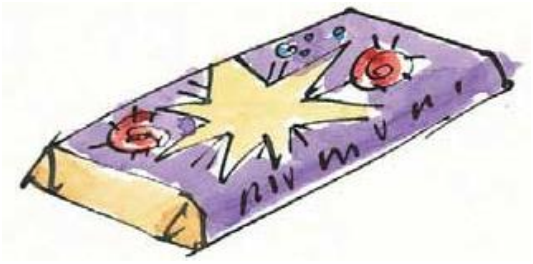
Three small microwavable bowls
a baking tray lined with foil or greaseproof paper,
a skewer or thin tool for stirring the chocolate (like the handle of a tea spoon).

Method

1. Break the dark chocolate into pieces and get an adult to melt in short blasts in the microwave, or in a heatproof bowl over a pan of just simmering water, stirring frequently. Pour it onto a tray lined with greaseproof paper or foil.

2. Now break the milk chocolate into pieces and melt in the same way. Repeat with the white chocolate, then drizzle them both over the dark chocolate before it sets.

3. Stir gently with a skewer to mix the different chocolate. Shake the tray gently to level the mixture then leave to set somewhere cool.

4. Chop into rectangular bars and wrap in foil.

EXTRA: Design a wrapper for your new bar of chocolate!