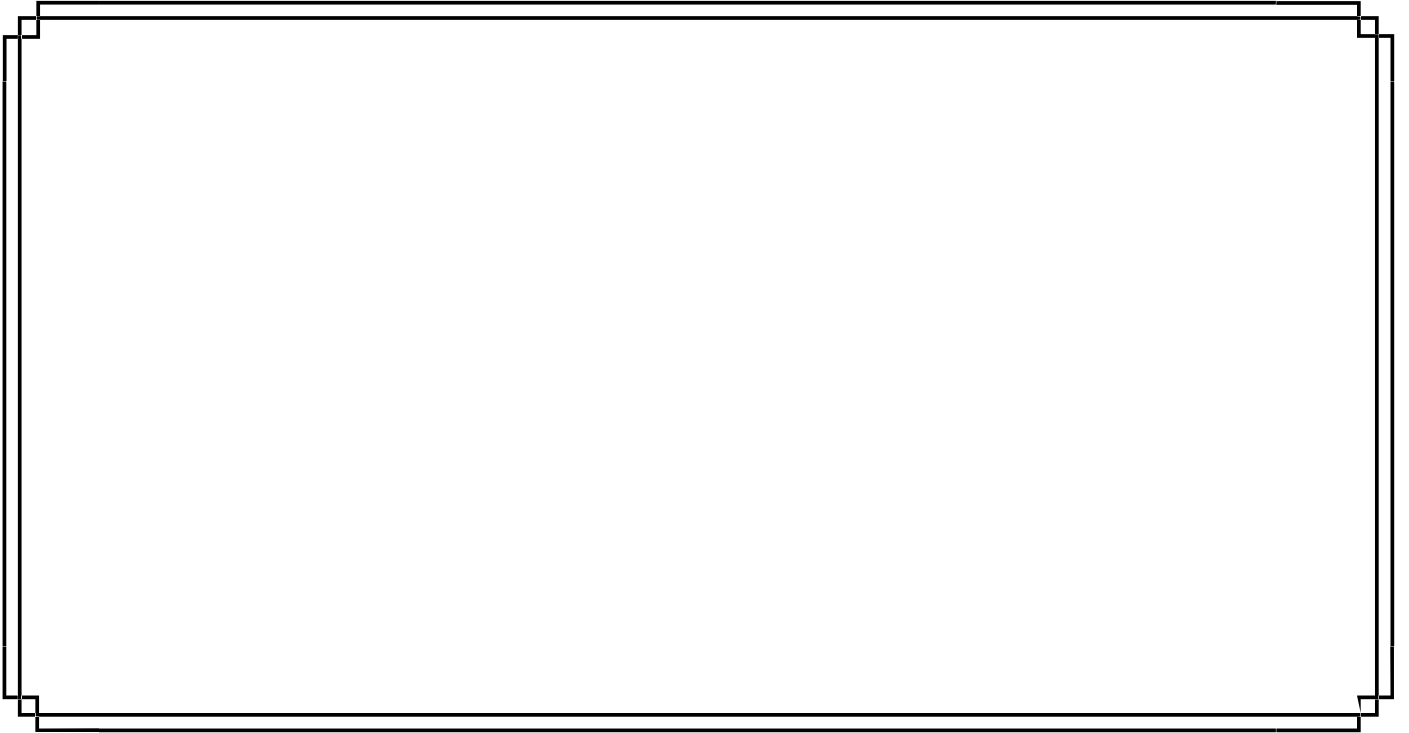


# Chocolate Caramel Bliss Balls

Draw and label the ingredients for making bliss balls in the box below:



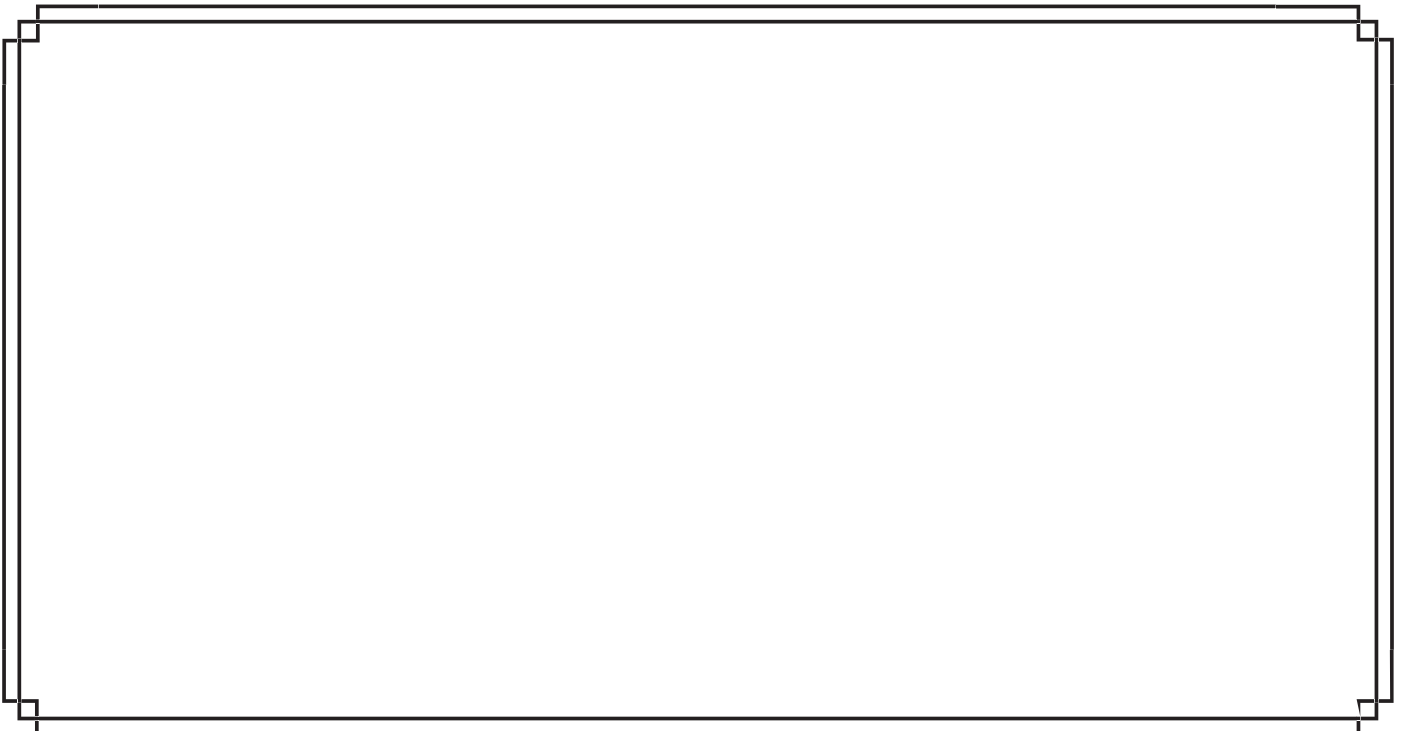
Which ingredient did we use the most of?

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Is there an ingredient you have used before? Which one? What for?

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Draw and label the steps for making the bliss balls in the box below:



Which step is the easiest step to do? Why?

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# Chocolate Caramel Bliss Balls

We have used cups and spoons to measure our ingredients for this recipe.

How else could we have measured our ingredients? Which would be more accurate? Why?

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When these bliss balls are made, they need to be stored in the fridge. Why do you think they need to be stored in the fridge?

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What could we use instead of the chocolate m and ms?

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One serve of these bliss balls is 2 balls. How many serves have you made?

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If we were going to double the recipe so that we could make a batch for our neighbour as well, we would need more ingredients. Double the amounts of each ingredient below:

- |                                      |       |
|--------------------------------------|-------|
| $\frac{1}{2}$ cup rolled oats        | _____ |
| 12 medjool dates                     | _____ |
| $\frac{1}{2}$ cup desiccated coconut | _____ |
| 1 tsp vanilla paste                  | _____ |
| 2 tbsps maple syrup                  | _____ |
| $\frac{1}{4}$ cup smarties/ m&ms     | _____ |

# Packaging

When we buy a product from the shops, it has packaging that describes the food, gives us ingredient information and also tries to persuade us to buy the product.



You have been put in charge of designing packaging for the bliss balls we just made! Remember the packaging needs to be fun, show some of the ingredients and needs to make them stand out in the supermarket so that people will buy them. Label the packaging, explaining its features.

