

The Amazing Chocolatier



Materials Needed:

- ✓ Bowl
- ✓ Pot
- ✓ Water
- ✓ Spoon
- ✓ 2/3 cup of coconut oil
- ✓ 1 cup of powdered sugar
- ✓ 1/2 cup of milk powder
- ✓ 1/2 cup of cocoa powder
- ✓ 1 tbsp. of vanilla extract
- ✓ Ice cube tray

For safety reasons, you must have adult supervision when doing this activity.

Steps:

1. Bring a pot of water to a boil.
2. Place a bowl over the pot. This will indirectly heat your chocolate.
3. Add 2/3 cup of coconut oil.
4. Add 1 cup of powdered sugar.
5. Add 1/2 cup of milk powder.

6. Add 1/2 cup of cocoa powder.
7. Add 1 tbsp. of vanilla extract.
8. Stir together for 10-12 minutes, or until smooth texture is achieved and ingredients are evenly combined.
9. Remove the bowl from heat and let it cool to room temperature.
10. Pour chocolate into the ice cube tray.
11. Place the tray into the freezer for 1 hour.
12. Once the chocolate solidifies, remove from freezer and take each chocolate piece out of the tray.
13. Enjoy your delicious treat!



Additional Skill Practice:

Here are some additional skills you can work on with your kiddo related to this craft:

- Color identification – what color is the chocolate?
- Likes/ dislikes – practice telling your adult if you like the chocolate or if you don't like it
- Shape identification – what 2D shape is the top of the chocolate? What 3D shape is the whole piece?