



Edible Sparklers

Ingredients

Breadsticks
Slab of milk or dark chocolate (for melting)
1 tbsp of honey
Cake sprinkles
Hundreds and thousands

Equipment

Microwavable bowl or saucepan
Microwave or hob
Wooden spoon
Tablespoon
Bowls for dipping
Jug

Method

1. With the help of an adult, melt the chocolate in a microwavable bowl in the microwave or over the hob in a saucepan.
2. Add some honey to the chocolate so that it stays runny for longer!
3. Dip the end of your breadstick into the runny chocolate.
4. Cover the chocolatey end with sprinkles and hundreds and thousands.
5. Leave the chocolate to set by standing the breadstick (chocolate end up) in a jug.
6. When set, enjoy eating your edible sparkler!

