

ICE CREAM BON BONS

Equipment needed: a tray, greaseproof paper, ice cream scoop, small saucepan, glass bowl, 2 forks

Ingredients:

Any ice cream you like

200g milk or dark chocolate

Method:

- Ask an adult for help
- Place a sheet of greaseproof paper onto a tray and put it in the freezer for at least 2 hours before you are going to do this recipe. The reason for this step is, it will help the ice cream bon-bons to stay in shape.
- Boil some water in your kettle, and place about an inch of water in the bottom of a small pan.
- Place a glass bowl over the water (make sure it's not touching the water), and break your chocolate into the glass bowl.
- Put it on a low heat and leave the chocolate to melt.
- You can melt the chocolate in a microwave instead, if you prefer. Place the chocolate pieces in a glass bowl or microwaveable dish, and heat for 30 seconds at a time, until the chocolate is melted. (Be careful though, it is very easy to ruin chocolate in a microwave.)
- In the meantime, using your ice cream scoop, **quickly** scoop out balls of ice cream and place on the tray from the freezer. (Only take the tray out of the freezer just as you are about to make the scoops)
- Place tray back in the freezer for 20 minutes.
- Take your melted chocolate off the heat, and out of the saucepan. Leave the chocolate to cool in the glass bowl. Have your two forks ready.
- Remove the ice cream scoops from the freezer, and using the two forks, lift one scoop of ice cream, quickly dip it into the cooled chocolate, and quickly put it back on the tray. Repeat until all the scoops are covered.
- Put the tray back in the freezer for one hour. (If you can wait that long!)
- Enjoy!