

Funfetti Popcorn is a fun, easy and cheap snack to make in just under 10 minutes!

Funfetti Popcorn



Ingredients

White chocolate
Mini Marshmallows
Popcorn kernels
Rainbow sprinkles

Equipment

Plastic bowl
Popcorn maker
Metal bowl

Method

1. Get your ingredients gathered together.
2. Line baking paper down onto a mid-size tray.
3. Pour about $\frac{1}{4}$ of a cup of popcorn kernels into the popcorn maker.
4. While the popcorn is getting ready get a small plastic bowl.
5. Melt a whole block of chocolate in the plastic bowl in little pieces so it's easier to melt.
6. Add 2 cups of marshmallows to the chocolate so they melt together.
7. Melt for 1 and a half minutes and check every 30 seconds.
8. After the popcorn is ready, pour little bits at a time into the white chocolate and marshmallow mix so it's fully coated.
9. Once ready, spread the popcorn onto the baking paper.
10. Once that's ready add about $\frac{1}{2}$ cup of 100s and 1000s all over the popcorn.
11. Dish up into the homemade card holders and enjoy!



Science behind Funfetti Popcorn

Each kernel contains about 14% water trapped inside a hard outer shell. When heated, that water turns into high-pressure steam.



Popcorn

Funfetti Popcorn

PREPARATION COOK DIFFICULTY SERVINGS

5 mins

10 mins

Medium

3



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**POKEY PUFFS ARE A DELICIOUS HOKEY POKEY TREAT COVERED
IN SOFT, FLUFFY MARSHMALLOWS. THEY'RE THE PERFECT
SWEETNESS WITH THE PERFECT CRUNCH!**

INGREDIENTS

- 5 tbsp sugar
- 2 tbsp golden syrup
- 1 tsp baking soda
- Marshmallow
- Small pot
- Baking paper
- 10 skewers
- 1 tbsp oil
- Microwave
- Spoon
- Small plate
- Hundreds & Thousands

**SCIENCE BEHIND
POKEY PUFFS**

Pokey puffs aren't only delicious, they're full of science. Phase changes, gas entrapment, mechanical friction, adhesive bonds, hydrocolloids, surface tension, and friction all make up this delicious treat!

The hokey pokey alone is a perfect example of a chemical reaction, and the marshmallows add some incredible phase changes.

METHOD

1. To make the hokey pokey, grease or line a container with baking paper.
2. Add the sugar and golden syrup into a small heavy based pot. Heat gently, stirring constantly, until the sugar dissolves.
3. Increase heat and bring mixture to the boil. Boil gently for two minutes. Stir occasionally, if necessary, to prevent burning.
4. Remove from heat. Add the baking soda and stir very quickly - the mixture will froth up rapidly.
5. Pour into the prepared container immediately.
6. Before it hardens, twirl the hokey pokey onto your skewers, using a spoon to help.
7. Leave for at least 10 minutes to harden slightly.
8. Melt 1-2 marshmallows per hokey pokey chunk in the microwave, and roll it onto your hokey pokey.
9. Roll the marshmallow coated hokey pokey in a small plate of hundreds & thousands.
10. Eat gooey or leave to cool. Enjoy!



Recipe Type - Hokey Pokey



Pokey Puffs

PREPARATION

5 mins

COOK

15 mins

DIFFICULTY

Medium

SERVINGS

8



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INGREDIENTS

4 tbsp Golden syrup
2 tsp Baking soda
10 tbsp caster sugar
1 large egg white
55g caster sugar
¼ tsp vanilla
Marshmallow fluff
400g chocolate

SCIENCE BEHIND HONEY COMB CLOUD BARS

Hokey Pokey: Heating sugar caramelises it. Mixing in baking soda releases carbon dioxide gas, trapping bubbles to create a crisp, aerated toffee.

Melting Chocolate: Microwave radiation agitates water and fat molecules inside the chocolate. This internal friction generates rapid heat, melting it quickly from within.

Meringues: Whipping egg whites traps air in a protein web. Sugar stabilises this foam structure before slow baking dries it into a crisp treat.

METHOD

1. **To make the Hokey Pokey:** Grease a slice tin with oil spray.
2. Stir sugar and golden syrup constantly in a saucepan until dissolved.
3. Increase heat to a gentle boil for 2 minutes, stirring occasionally.
4. Remove from heat, quickly stir in baking soda, and immediately pour the frothing mixture into the tin.
5. Score with a knife when almost set. Once fully set, break along lines and cut into small rectangles with a serrated knife.
6. **To make the meringues:** Preheat oven to 110 degrees. Line a tray.
7. Use an electric hand mixer to beat 1 egg white to stiff peaks.
8. Add caster sugar one spoonful at a time, whisking on high for a few seconds between additions until dissolved.
9. Mix until thick, glossy, and holding its shape. Whisk in vanilla extract at the end.
10. Pipe or spoon dollops onto the tray. Bake for 15–35 minutes until crisp and easily lifted. Cool on a rack.
11. Use a butter knife to spread marshmallow fluff on top of each hokey pokey slab.
12. Microwave choc chips in a glass bowl for 30 seconds, then stir. Continue microwaving in 15-second intervals, stirring between each, until melted.
13. Get your melted chocolate, marshmallow-topped bars, and a dipping rack with baking paper underneath ready.
14. Working quickly before the chocolate hardens, use 2 forks to fully coat each bar in chocolate, then transfer to the rack.
15. Leave on the rack until the chocolate hardens. Place mini meringues on top of each bar, taste test, and enjoy!



CONFECTIONERY BARS

Honey Comb Cloud Bars

PREPARATION	SET	DIFFICULTY	SERVINGS
25-30m	45-80m	Medium	6



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