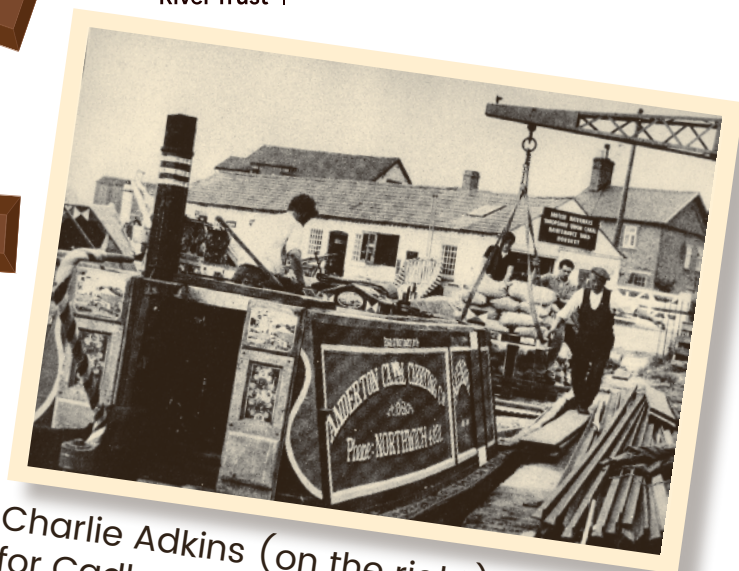


History

Chocolate spiders

Chocolate 'crumb' was imported by ship into Gloucester and Liverpool Docks from the Caribbean. From there it was transferred on to canal boats and delivered to Cadbury's in Bournville, Birmingham. Some seniors still remember that when they were young, passing boaters gave them chocolate crumb to eat!



Charlie Adkins (on the right) worked for Cadbury's. He was known as Chocolate Charlie.

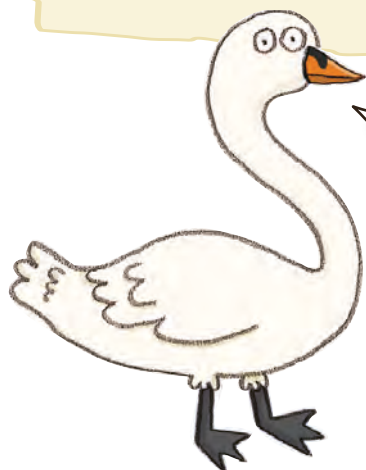
Try making these scrumptious chocolate spiders.

You will need

- 1 packet of ready-to-serve fried noodles (available from supermarkets)
- 2 tablespoons of crunchy peanut butter
- 200g milk chocolate
- Greaseproof paper

To make

- Heat the chocolate and peanut butter together in a bowl over simmering water, or microwave for 60 seconds on high.
- Mix to a smooth paste.
- Add the noodles and coat with the chocolate mixture.
- Put small spoonfuls on to greaseproof paper.
- Put in the fridge until set. Yum!



TOP TIP
Don't forget to use crunchy peanut butter - not the smooth type.

NEXT STEP
Chocolate spiders make great gifts - if you haven't eaten them all first!

Remember the **SAFE** message:
Stay Away From the Edge



Leaders: for advice on how to plan a visit go to