Cadbury

CHRISTMAS
in JULY

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**Grab your friends
and get creative!**

**Have some cosy winter fun by making
a Chocolate House and decorate it for**

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CHOCOLATE HOUSE

MAKES: 1 CADBURY Chocolate House

INGREDIENTS:

- 6 x 200g CADBURY DAIRY MILK milk chocolate blocks (4 x walls and 2 x roof)
- 2 x 30g CADBURY FLAKE
- 1 x 125g PASCALL marshmallows, for decorating
- 1 x 230g box of MINI OREO, for decorating
- Royal icing, icing sugar and confectionery, for decorating, optional

1 CUT out chocolate house template provided on the right.

2 USE a serrated knife to cut around the template on two chocolate blocks (required to form the front and back doors). Reserve one bottom row for the chimney.

3 TAKE remaining off-cuts and break into a microwave-safe bowl.

4 MELT the chocolate in a microwave-safe bowl at 50% POWER. Begin with 20 second bursts then reduce to shorter bursts as the chocolate melts, stirring well periodically. Only heat until 75% of the chocolate has melted.

5 SPREAD melted chocolate along the short side of an uncut block and press together with the long side of the door (from step 1). Repeat.

6 REPEAT to form both sides of the house. Shape house so corners are as square as possible. Allow a few minutes to stand.

7 TO MAKE the roof, spread a little chocolate around edges of the 2 remaining uncut blocks of chocolate and place onto the house, holding and pressing for a few moments to firm.

8 MAKE a diagonal cut in the reserved row of chocolate to make the chimney. Stick to roof using melted chocolate. Use melted chocolate to attach Flake "roof", marshmallow "smoke" and the mini OREO "door handle".

9 DECORATE as desired and dust with icing sugar.
TIP: Chocolate may be carefully re-melted in the microwave at 50% POWER. (as per step 4).