

Selby Community Primary School Subject Knowledge Bank

Design Technology		Year 1	
Focus: Design, make and a Christmas chocolate crispy cake as a gift			
Age related Design Technology vocabulary			
design	-to make a model of or draw plans for something.	spread	-using a knife to push icing to cover the top of the bun.
making	-putting parts together or combining substances to create something.	shape	-squeezing and pinching something to mould it.
recipe	-a set of instructions to follow to make a food item e.g. a cake	stir	-to mix the ingredients in a bowl using a spoon.
ingredients	-a list of different foods needed needed to make something to eat.		

Recipe: [Easy Rudolf Reindeer Chocolate Crispy Cakes Recipe](#)



Visit this site and have a go at making some chocolate crispy cakes:

<https://www.eatsamazing.co.uk/christmas/christmas-treat-recipes/easy-rudolf-reindeer-chocolate-crispy-cakes-recipe>

Key Knowledge

- Chocolate crispy cakes were being made as far back as the second world war. A recipe for chocolate crispy cakes appears in a wartime recipe book that was issued by the W.V.S. In the booklet that was printed in 1941 these little cakes were called Chocolate Crisplets, and were made using just two ingredients, un-rationed chocolate spread and breakfast cereal.

Top Tips for Baking

- Remember to read all the way through to the end of the recipe before you start baking.
- Make a list of all the ingredients you will need and make sure you have everything ready.
- Always wash your hands and wear an apron to protect your clothes.
- Be prepared and weigh out all your ingredients first.