

Practical Ratio Challenge – Making the perfect hot chocolate mix (this is awesome, but takes a bit of time!)

Below are the ratios of various ingredients to make the ultimate hot chocolate mix (I should thank Jamie Oliver at this point):

2 parts Horlicks

2 parts Cornflour

3 parts icing sugar

4 parts cocoa powder

3 parts grated dark chocolate

If you are only making one cup, then one part equates to $\frac{1}{4}$ of a tablespoon!

Should you need to make 8 cups then you'd have to scale up 8 times (so one part would be $8 \times \frac{1}{4}$). If, like me, you need to make a big jar of the stuff ready mixed then aim to make for about 24 cups (one part = $24 \times \frac{1}{4}$)!

Once the mix is made, you add it to hot whole milk (get supervision!). I like to add a pinch of cinnamon too (and a little chilli powder on occasion) – but it is up to you! The result is a thick hot chocolate that is good for dipping (doughnuts work well).

If you are in school or can't make this, work out the ingredients needed for one cup, eight cups, and for a party of 320 people (who all want a cup). Now, find a recipe for something that you like and create a similar challenge.