



Make your own Christmas presents for friends and family

Cake in a jar

Stay safe

Whether you are a scientist researching a new medicine or an engineer solving climate change, safety always comes first. An adult must always be around and supervising when doing this activity. You are responsible for:

- ensuring that any equipment used for this activity is in good working condition
- behaving sensibly and following any safety instructions so as not to hurt or injure yourself or others

Please note that in the absence of any negligence or other breach of duty by us, this activity is carried out at your own risk. It is important to take extra care at the stages marked with this symbol: ⚠

Introduction

This is a great present for someone who enjoys cake but thinks they can't make one, or indeed somebody who likes baking but doesn't have the time, as you'll have done all the hard work for them.

The layered effect that you can create looks attractive and is a great gift to give, as it both looks and tastes fantastic.

These are the ingredients for chocolate brownies in a jar, however, if you choose to do a different type of cake, you can simply follow the method of layering the dry ingredients into the jar.

Equipment ⚠

- > 1 litre jar with lid
- > Spoon
- > Weighing scales
- > Large gift tag
- > Ribbon or twine (garden twine is good as it is plastic free)

Ingredients

1. ½ teaspoon of salt
2. ½ teaspoon of baking powder
3. 95g plain flour
4. 35g cocoa powder
5. 75g plain flour
6. 135g brown sugar
7. 150g caster sugar
8. 100g milk or dark chocolate chips
9. 100g white chocolate chips
10. 50g chopped nuts (optional)

Instructions ⚠

Step 1

Following the order of ingredients above, layer the ingredients into the jar using the spoon. Press each ingredient down in the jar before adding the next so that you are creating clear layers.





Step 2

Close the lid carefully, try not to shake the jar or you will lose the layers.

Step 3

On the gift tag, write the following instructions:

Combine the contents of this jar with 150g melted butter and 3 beaten eggs. Mix well and pour into a lined 9 x 9-inch baking tin. Bake at Gas mark 4 / 180 C (160 fan) / 350 F for 25-35 minutes. Enjoy!

Step 4

Secure the tag onto the jar with some Christmas ribbon or twine and your gift is ready.

