

Bonfire Night Treats

National Curriculum Objectives:

English Year 3 & Year 4: [Retrieve and record information from fiction and non-fiction](#)

Differentiation for Challenge Activity:

Section A Match each piece of the recipe to the treat.

Section B Tick the correct answer.

Section C Decide whether the statements are true or false. Correct the false statements.

Section D Fill in the table using information from the text.

More [Bonfire Night](#) resources.

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It's that time of year again! The nights are getting longer, the days are getting colder but Bonfire Night is near! Fireworks, sparklers, fires and food! Whether you're having a party in your garden or going off to a big firework display, here are some recipes for some perfect Bonfire Night snacks!

Recipe #1 – Tasty Toffee Apples!

What would Bonfire Night be without toffee apples? Crunchy toffee on the outside; juicy apple in the middle. Amazing to eat as fireworks fill the sky!

Makes 12

Ingredients

12 small apples

12 lollipop sticks

200g of demerara sugar

2 tablespoons of golden syrup

20g of butter

1 teaspoon of balsamic vinegar

Chopped nuts

What to do

You will need an adult to help you with this recipe because sugar can become hot very quickly and burn you.

Put 50ml of water in a saucepan. Put the sugar in the water. Warm the water and stir it so that the sugar disappears. Once the sugar has gone, put in the balsamic vinegar, the golden syrup and the butter. Let the butter melt and then turn up the heat until the mixture is bubbling. Let it boil for about five minutes. Take it off the heat.

Push a lollipop stick into each apple. Dip each apple into the toffee mixture to cover it. Sprinkle some chopped nuts on top. Spread a little bit of oil or butter on a baking tray and put the finished apples onto the tray to let them cool.

D: (Q4) What does the '#' sign mean in these recipes? Number

E: (Q1) Why are the words 'Bonfire Night' given capital letters? 'Bonfire Night' is a proper noun.

S: (Q9) What age group are these recipes written for? How can you tell? Children, because the recipes suggest 'adult' help.

S: (Q10) What do you do with the chopped nuts in the first recipe? Sprinkle them on top of the apples once they are covered in toffee.

D: (Q5) What type of vinegar do you need for the first recipe? Balsamic

Recipe #2 – Bonfire Night Bangers!

Smoky, slightly sweet, wonderfully salty; these sticky sausages are tasty and warm and just what you need on a cold November night!

Makes 12 sausages

Ingredients

12 sausages

800g of shallots

200ml of apple juice

2 tablespoons of honey

2 teaspoons of mustard

What to do

Get an adult to help you when using knives or hot objects.

Put your oven on to 190 degrees Celsius (170 degrees Celsius for a fan oven). Put the shallots in a roasting tin with 2 tablespoons of water. Cover the roasting tin with foil and put it in the oven. Roast the shallots for an hour.

Put the apple juice, honey and mustard in a saucepan. Heat the mixture until it is bubbling. Let it boil for 15 minutes.

While the sauce is bubbling, put the sausages in a roasting tin and cook them in the oven for 10 minutes. After 10 minutes take them out and put half the sauce on them. Then roast them for another 10 minutes.

Push the roasted shallots out of their skins. Chop them up. Put the chopped shallots and the other half of the sauce in with the sausages. Mix everything together. Put the sausages, shallots and sauce back in the oven for 5 to 10 minutes so everything goes golden and sticky.

Serve the sausages in rolls or some other delicious bread!

D: (Q6) How do you know when the mixture is boiling? It bubbles.

S: (Q11) Which ingredients in the second recipe are for the sauce? Apple juice; honey; mustard.

S: (Q12) There are three sections to each of these recipes; think of one word to describe each section. Personal choices; choices must be appropriate. Example: introduction, ingredients, method.

D: (Q7) There are three parts in each of these recipes. Which two parts will you find in every recipe you read? 'Ingredients' and 'What to do'

M: (Q14) Look up the word 'Celsius' in a dictionary and find out what it means. A unit of the scale of temperature where water freezes at 0 and boils at 100 degrees.

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Bonfire Night Treats – Y4/P5/G3 – Teacher Version

Recipe #3 – S'mores galore!

Goosey, sweet and chocolatey! This is the easiest recipe of the lot. S'mores were first created around campfires, so of course it works for Bonfire Night!

Makes 12 s'mores

Ingredients

24 chocolate biscuits

12 marshmallows

Sticks

What to do

This recipe is cooked on a real fire so make sure you have an adult to help you!

Soak the sticks in water to stop them from burning in the fire. Put each marshmallow on the end of a stick. Toast the marshmallows over your bonfire. Place the chocolate biscuits on a plate near the fire so that the chocolate starts to melt.

Once the marshmallows are crispy on the outside and goosey in the middle, take them away from the fire. Slide each marshmallow off each stick and onto a chocolate biscuit. Put another chocolate biscuit on top. Squash the biscuits together and eat the whole thing!

E: (Q2) For the s'mores you need 24 chocolate biscuits, 12 marshmallows and what else? Sticks

M: (Q15) If you made all the recipes, how many people could you give one of each type of food to and what would they all have to eat? Twelve people and they would all have a toffee apple, a sausage and a s'more.

D: (Q8) Describe one way you could make the 'What to do' section easier to follow. Bullet points, numbered steps or paragraph gaps between steps.

E: (Q3) Which food would you most like to make? Personal opinion.

S: (Q13) Which description is the most mouth-watering? Why? Personal opinion; must be justified.

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Ingredients

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200g of demerara sugar

2 tablespoons of golden syrup

20g of butter

1 teaspoon of balsamic vinegar

Chopped nuts

What to do

You will need an adult to help you with this recipe because sugar can become hot very quickly and burn you.

Put 50ml of water in a saucepan. Put the sugar in the water. Warm the water and stir it so that the sugar disappears. Once the sugar has gone, put in the balsamic vinegar, the golden syrup and the butter. Let the butter melt and then turn up the heat until the mixture is bubbling. Let it boil for about five minutes. Take it off the heat.

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Ingredients

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200ml of apple juice

2 tablespoons of honey

2 teaspoons of mustard

What to do

Get an adult to help you when using knives or hot objects.

Put your oven on to 190 degrees Celsius (170 degrees Celsius for a fan oven). Put the shallots in a roasting tin with 2 tablespoons of water. Cover the roasting tin with foil and put it in the oven. Roast the shallots for an hour.

Put the apple juice, honey and mustard in a saucepan. Heat the mixture until it is bubbling. Let it boil for 15 minutes.

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Once the marshmallows are crispy on the outside and gooey in the middle, take them away from the fire. Slide each marshmallow off each stick and onto a chocolate biscuit. Put another chocolate biscuit on top. Squash the biscuits together and eat the whole thing!

Section A

1. Why are the words 'Bonfire Night' given capital letters?

2. For the s'mores you need 24 chocolate biscuits, 12 marshmallows and what else?

3. Which food would you most like to make?

Section B

4. What does the ‘#’ sign mean in these recipes?

5. What type of vinegar do you need for the first recipe?

6. How do you know when the mixture is boiling?

7. There are three parts in each of these recipes. Which two parts will you find in every recipe you read?

8. Describe one way you could make the ‘What to do’ section easier to follow. (C7)

Section C

9. What age group are these recipes written for? How can you tell?

10. What do you do with the chopped nuts in the first recipe?

11. Which ingredients in the second recipe are for the sauce?

12. There are three sections to each of these recipes; think of one word to describe each section.

13. Which description is the most mouth-watering? Why? (R3)

Section D

14. Look up the word ‘Celsius’ in a dictionary and find out what it means.

15. If you made all the recipes, how many people could you give one of each type of food to and what would they all have to eat?

Bonfire Night Treats – Challenge Activity

Section A

Match each part of the recipe to the treat.

Treat

Quote from text

1. Tasty Toffee Apples

a. Just what you need on a cold November night.

2. Bonfire Night Bangers

b. ...first created around campfires.

3. S'mores galore

c. Amazing to eat as the fireworks fill the sky.

Section B

Tick the correct answer.

How much water does the recipe for Toffee Apples require?

100ml

☐

50ml

☐

150ml

☐

no water

☐

How long do you need to boil the toffee mixture for (in the toffee apple recipe)?

5 minutes

☐

10 minutes

☐

Don't let it boil

☐

15 minutes

☐

How should you prepare the shallots for the roasting tin?

peel them

☐

slice them

☐

do nothing

☐

chop the ends

☐

What should the sausages be served with?

chips

☐

mash

☐

jacket potato

☐

bread

☐

Where are s'mores cooked?

in the oven

☐

on a fire

☐

in the
microwave

☐

they're not
cooked

☐

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Bonfire Night Treats – Y4/P5/G3 – Challenge Activity

Section C

Decide whether the following statements are true or false. Correct the false statements in the space below.

Statement	True	False
Smooth toffee on the outside; juicy apple in the middle.		
The nights are getting longer, the days are getting colder.		
Put your oven on to 190 degrees Celsius (150 degrees Celsius for a fan oven).		
Heat the mixture until it is bubbling. Let it boil for 20 minutes.		
Soak the sticks in water to stop them from burning in the fire.		

Section D

Fill in the table using information from the text.

	Potential Danger	How should you stay safe?
Toffee Apples		
Bangers		
S'mores		

Bonfire Night Treats – Challenge Activity

Section A

Match each part of the recipe to the treat.

Treat

1. Tasty Toffee Apples

2. Bonfire Night Bangers

3. S'mores galore

Quote from text

a. Just what you need on a cold November night.

b. ...first created around campfires.

c. Amazing to eat as the fireworks fill the sky.

1c

2a

3b

Section B

Tick the correct answer.

How much water does the recipe for Toffee Apples require?

100ml

☐

50ml

☒

150ml

☐

no water

☐

How long do you need to boil the toffee mixture for (in the toffee apple recipe)?

5 minutes

☒

10 minutes

☐

Don't let it boil

☐

15 minutes

☐

How should you prepare the shallots for the roasting tin?

peel them

☐

slice them

☐

do nothing

☒

chop the ends

☐

What should the sausages be served with?

chips

☐

mash

☐

jacket potato

☐

bread

☒

Where are s'mores cooked?

in the oven

☐

on a fire

☒

in the
microwave

☐

they're not
cooked

☐

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Bonfire Night Treats – Challenge Activity

Section C

Decide whether the following statements are true or false. Correct the false statements in the space below.

Statement	True	False
Smooth toffee on the outside; juicy apple in the middle.		✓
The nights are getting longer, the days are getting colder.	✓	
Put your oven on to 190 degrees Celsius (150 degrees Celsius for a fan oven).		✓
Heat the mixture until it is bubbling. Let it boil for 20 minutes.		✓
Soak the sticks in water to stop them from burning in the fire.	✓	

Crunchy toffee on the outside; juicy apple in the middle.

Put your oven on to 190 degrees Celsius (**170** degrees Celsius for a fan oven).

Heat the mixture until it is bubbling. Let it boil for **15** minutes.

Section D

Fill in the table using information from the text.

	Potential Danger	How should you stay safe?
Toffee Apples	Sugar can become hot very quickly and burn you	Ask an adult to help
Bangers	Using knives or hot objects	Ask an adult to help
S'mores	This recipe is cooked on a real fire	Ask an adult to help

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Whole Class Guided Reading – Teaching Guide

- The text is for the children to read. Give each pair a copy of the text (without questions) to read individually or as a whole class. This text has been aimed at Year 4 (Wales)/Primary 5 (Scotland)/Grade 3 (Australia).
- The teacher should use the teacher version. It shows you where to pause after each section and provides questions for you to ask. The colours refer to our levels so that you can direct specific questions at specific students in terms of difficulty (their version does not have these colours to show them which is which). The questions are also numbered in the order they appear on the comprehension sheet.
 - Beginner – (Red)
 - Easy – (Blue)
 - Tricky – (Orange)
 - Expert – (Green)
- The children can record their answers to the questions at the end of the shared read/discussion or in a different session by using the comprehension sheet. The questions have been re-grouped into abilities so that you can assign sections to specific children.
 - Section A – Beginner
 - Section B – Easy
 - Section C – Tricky
 - Section D – Expert