

In this pack we ask you to design your own snack bar full of nice tasty treats.

The winner of this challenge will receive a cute Gromit soft toy as well as family tickets to the 'A World of Cracking Ideas' exhibition at the Science Museum.



Think about what's important to you to get your product noticed? Does it have a 'snappy' title?

Will it taste wonderfully wacky? Shapes and colours are important!

Perhaps there will be no words at all just a really memorable shape or design?

Name your bar:

Now draw your wrapper below



A logo is a special way of showing what something is called. Here's some examples of other logos to help you:



It allows you to make your product look extra special.



Do you know that you can protect the name or logo of your 'Wonder Bar' through registering a trade mark?

Trade marks are symbols (like logos and brand names) that distinguish goods and services in the marketplace and are used as marketing tools by companies so that customers can recognise their products or services.

Registering your trade mark stops other people using it without permission and also protects the reputation in the brand or logo. A registered trade mark is identified by the symbol ®. You cannot use this symbol unless the trade mark is registered.

Recipe

Once you have finished designing your snack bar wrapper and logo, why not make some real snack bars to actually eat! It could be full of healthy-eating extras, good for you goodies or crunchy munchie morsels.

Ingredients

140 grams of cooking margarine or butter
1 tablespoon golden syrup

250 grams of rolled oats
90 grams of Demerara sugar
1 tablespoon of cocoa powder

You'll also need some special ingredients.

Here's some things we like to eat:

Sunflower seeds, sesame seeds, pumpkin seeds; chopped dried fruit such as dried apples, apricots, dates, cranberries, raisins or sultanas; extra yummy treats like marshmallow pieces, plain or milk chocolate chips.

My Special Ingredients

- 1 Read Gromit's Safety Tips, and then wash your hands before you start.
- 2 Get an adult to preheat your oven to a moderate heat (170 °C, Gas Mark 3-4).
- 3 Mix the dry ingredients, the oats, sugar and cocoa powder in a mixing bowl.
- 4 Now add your special ingredients, and mix them in.
- 5 With an adult carefully heat the margarine and syrup in a saucepan until well mixed and fully melted, then carefully pour and stir into the dry mixture in the mixing bowl. Give it a good mix with a clean mixing spoon.
- 6 Line a baking tray (18cm / 7inches) with baking paper or lightly smear butter or margarine all over the inside of the tray. Carefully smooth the mixture evenly into the tray, make sure an adult has checked to make sure it's not too hot, and then press down gently.
- 7 Bake in the pre-heated oven, and remove after about 20 minutes.
- 8 Cut / mark the slab into bar shapes while warm, then put the tray in a fridge to cool for a few hours.

Enjoy eating your snack bar as part of a balanced, healthy diet.

Gromit's Cooking Safety Tips

ALWAYS work safely with a grown-up, especially when melting ingredients over heat, using the oven, using sharper tools, i.e. when cutting ingredients, and removing the finished bars from the tray.

Wash your hands before you start make sure that all utensils, bowls and cooking trays you use are clean, and clean your work surface before you start your cooking.

Do not use nuts or anything that anyone eating your creation might have an allergy to. Always check with a grown-up first, and get them to check the contents list on all packets of ingredients you use. Some cereals and other surprising ingredients may contain nuts.



Take a picture of your wrapper design (and your snack bar if you made one) and upload it to:

www.crackingideas.com