

Ripple Eclair Pops.

A project first. A recipe second.

We watched a baking show together and she wanted to make what she saw. Instead of handing her a recipe, we turned it into a project. This booklet follows the same four steps, in order — use them with any treat your kid picks:

01 · RESEARCH

Find out what you're making

02 · POSTER

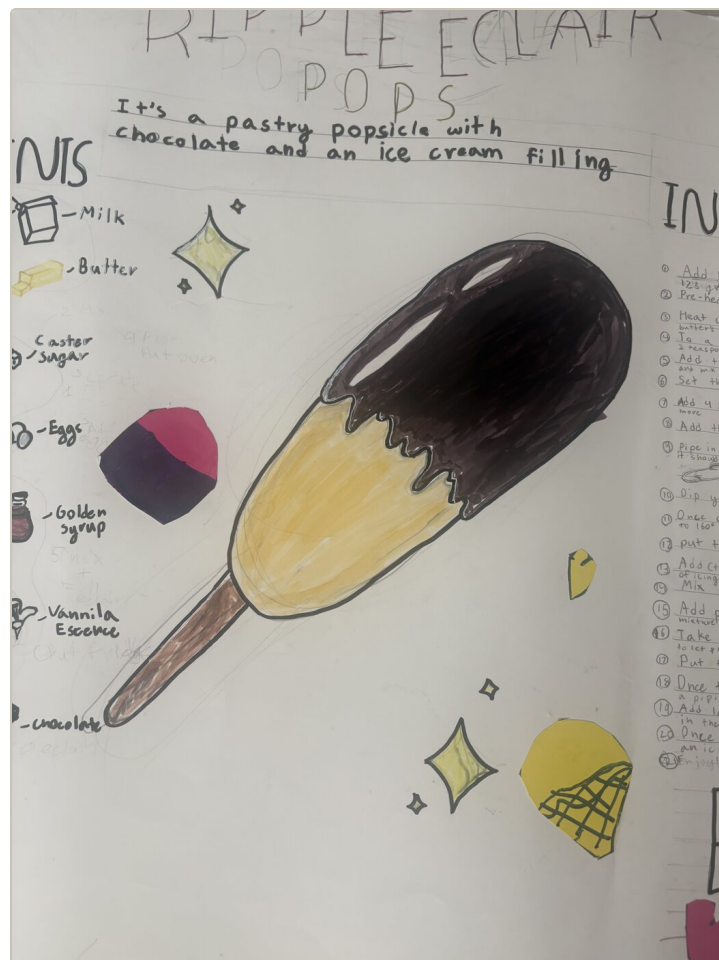
Lay it out, make it yours

03 · PRESENT

Say it out loud, first

04 · BAKE

Then, finally, make it



Made by _____

Date _____

STEP ONE

Research.

Before anyone touches an oven — find out what you're actually making.

No handed-over recipe. She looked up the ingredients and the method herself first — what goes into an eclair, and how a pastry shell turns into a popsicle. **This is her real list, in her own words** — what her research turned up.

INGREDIENTS

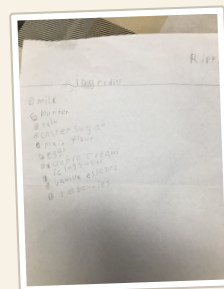
- | | |
|----------------|------------------------|
| • Milk | • Whipped double cream |
| • Butter | • Icing sugar |
| • Salt | • Vanilla essence |
| • Caster sugar | • Raspberries, pureed |
| • Plain flour | • Chocolate |
| • Eggs | |

TOOLS

- | | |
|------------------------|---|
| • A pot, for the stove | • A piping bag |
| • Lollipop sticks | • An ice plate or bowl, for the freezer |

The method, in brief. Choux pastry (water, butter, flour, eggs) piped and baked into shells, pierced and baked again to dry out, filled with a raspberry ripple, frozen on a stick, then dipped in chocolate. The full step-by-step is on the Bake pages.

Kid job: the whole thing. She researched it, drew it, and presented it — an adult's job is just the oven and the piping bag, if little hands need help.



her real notes

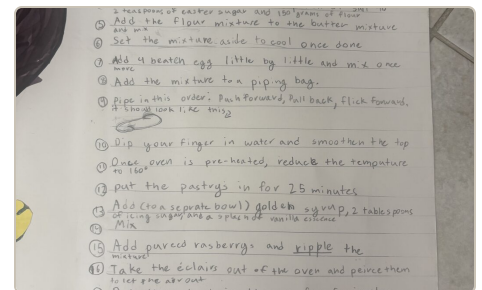
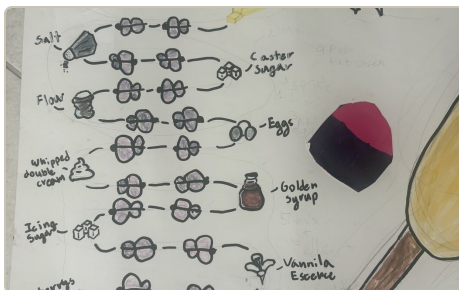
STEP TWO

Build your poster, then present it.

Turn what you researched into something you can show.

- ☐ **one** **Draft it, rough.**
Pencil on paper — everything you learned, in your own handwriting, before it has to look good.
- ☐ **two** **Lay it out as a poster.**
Break it into sections on purpose — ingredients diagrammed on one side, numbered instructions on the other, a drawing in the middle. That's a presentation decision, not just a copy-over.
- ☐ **three** **Make it creative.**
Color it in, draw the treat, invent little icons for the ingredients. It doesn't have to be neat — it has to be yours.
- ☐ **four** **Present it.**
Stand up, walk through it out loud, like a real pitch — before a single ingredient comes out of the fridge.

Why bother with a poster? The poster is the project. Baking it is just the last step — the research, the drafting, and the presenting are what turn a treat into something she actually built.



her real poster — ingredients, drawing, instructions. exactly what she stood up and presented.

STEP THREE

Bake: make the pastry.

This is choux pastry — the same dough that makes real eclairs.

- ☐ **one** **Heat the pot.**
Add 125 milliliters of water, milk, and 125 grams of butter to a pot. Pre-heat the oven to 180°.

- ☐ **two** **Melt it.**
Heat the water, milk, and butter until the butter's melted.

- ☐ **three** **Mix the dry.**
In a separate bowl, add a pinch of salt to 2 teaspoons of caster sugar and 150 grams of flour.

- ☐ **four** **Combine.**
Add the flour mixture to the butter mixture and mix. Set the mixture aside to cool once done.

- ☐ **five** **Add the eggs.**
Add 4 beaten eggs, little by little, mixing once more between each addition.

- ☐ **six** **Pipe it.**
Add the mixture to a piping bag. Pipe in this order: push forward, pull back, flick forward. Dip your finger in water and smoothen the top.

- ☐ **seven** **Bake.**
Once the oven is pre-heated, reduce the temperature to 160° and put the pastries in for 25 minutes.

While that bakes — mix the raspberry ripple: to a separate bowl, add golden syrup, 2 tablespoons of icing sugar, and a splash of vanilla essence. Mix, then add pureed raspberries and ripple the mixture.

STEP THREE, CONTINUED

Finish, freeze & dip.

The ripple goes in, then the freezer, then the chocolate.

- ☐ **one** **Let the air out.**
Take the eclairs out of the oven and pierce them to let the steam escape.

- ☐ **two** **Back in the oven.**
Put them back in for 5 minutes.

- ☐ **three** **Pipe the ripple.**
Once they're done, add the raspberry mix to a piping bag and pipe it into the holes you pierced.

- ☐ **four** **Stick & freeze.**
Add lollipop sticks to the eclairs and put them in the freezer for an hour. **This is the wait — worth it.**

- ☐ **five** **Dip in chocolate.**
Once the pops are frozen solid, dip each one in melted chocolate.

- ☐ **six** **Set them.**
Put each pop on an ice plate or bowl afterward, so the chocolate sets before it melts.

- ☐ **seven** **Enjoy!**
Her last instruction, and the only one that isn't a step.



It didn't come out exactly like her poster — the ripple got a little messy, the dip went rustic instead of clean.

that's the fun part.

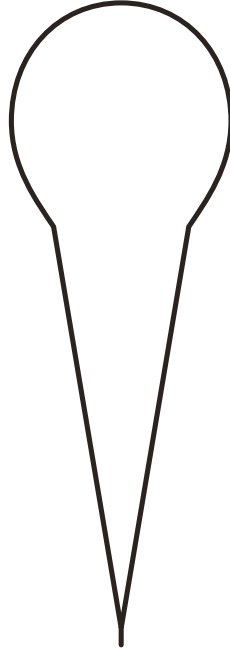
the real thing — not the drawing.

YOUR TURN

Design your own pop.

Same method, your own flavors. Draw it, then fill it in.

DRAW YOURS



My filling flavor _____

My dip (chocolate, or...?) _____

My topping _____

Pop name _____ Chef _____

PLANNING YOUR OWN PROJECT? SAME FOUR STEPS.

☐ Research it ☐ Draft & poster it ☐ Present it ☐ Bake it