



WOODEN SPOON QUIZZES



Chocolate, Cakes & Sweets #04

Crafted with Care...

... Stirred to Perfection

- Golden, ridged and dangerously dunkable — which Spanish fried-dough delight is famously dipped into thick hot chocolate or rolled in cinnamon sugar?
- That fancy French method that stops chocolate from burning — what's the elegant culinary term for a double boiler?
- Which chocolate treat proudly claims to be "The lighter way to enjoy chocolate"?
- Coffee-soaked sponge, mascarpone clouds and a dusting of cocoa — which iconic Italian dessert fits this indulgent description?
- Sweet, crumbly and famously energising — what four ingredients make up traditional Kendal Mint Cake?
- Invented by baker James Birch, what are these raisin-stuffed pastries called?
- Crack it open — what flavour greets you inside a classic Bounty bar?
- Look closely in the chocolate aisle — what colour is the word "Wispa" on a Cadbury's Wispa wrapper?
- Snap it if you dare — how many triangular peaks make up a standard 360g Toblerone bar?
- Which famous novelist coined the slogans "Irresistibubble" and "Naughty But Nice" while working in advertising?
- Which Australian biscuit took its name from the winning horse of the 1958 Kentucky Derby?
- Which chewy ingredient comes from the latex of sapodilla trees and was once the key base of chewing gum?





QUIZMASTER

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QUESTIONS

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ANSWERS

1. Churros
2. Bain-marie
3. Maltesers
4. Tiramisu
5. Sugar, glucose, water and peppermint oil
6. Eccles Cakes
7. Coconut
8. Red
9. 11
10. Salman Rushdie
11. Tim Tam
12. Chicle

FUN FACTS

1. 🍩 Churros were once considered a shepherd's snack — now they're a global excuse to drink chocolate like it's a sport.
2. 🧪 A bain-marie is also used in laboratories — proving chocolate deserves scientific precision.
3. 🍯 Maltesers were marketed as lighter because of their honeycomb centre — science says they disappear faster too.
4. 🍷 Its name literally means "pick me up," which explains why people suddenly find room for it after a huge meal.
5. 🏔️ Kendal Mint Cake was taken on Everest expeditions — proving sugar is a legitimate survival strategy.
6. 🍌 Despite the name, they're not cakes at all — just flaky chaos filled with fruit and strong opinions.
7. 🌴 Bounty is so tropical it's basically a beach holiday wrapped in foil.
8. 🟠 That bold red logo makes Wispa instantly recognisable — even when it mysteriously vanishes from shelves.
9. ⚔️ Toblerone's peaks are meant to represent the Matterhorn — although snapping one cleanly is a mythical achievement.
10. 🗣️ Before literary fame, he was literally paid to make sweets sound seductive.
11. 🐎 Few biscuits can claim they're named after a racehorse — fewer still are dunked into tea daily.
12. 🌲 Early chewing gum was basically tree sap — which makes modern flavours feel slightly suspicious.

