

Hot Cocoa in a Jar

Who doesn't enjoy a hot, creamy beverage during the cold winter months? A simple yet creative gift to share with family members this Christmas, this project is great for kids. You can be as inventive or as uncomplicated as you wish in decorating your jar.

SUPPLIES:

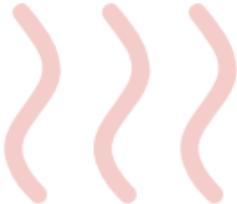
- Pint-size mason jar with lid and ring
- Fat quarter of your favorite holiday fabric
- 1 foot decorative burlap ribbon
- 2 feet red/white baker's twine
- Assorted Christmas stickers
- Scissors, ruler, glue stick/glue dots

INSTRUCTIONS:

1. Cut a 4"x4" square of the holiday fabric. Use pinking shears if you would like a "fancier" edge to the fabric.
2. Adhere the fabric square to the jar lid, then tuck the lid inside the jar ring.
3. Affix your burlap ribbon to the pint jar. You may need to trim the ribbon if it is too long for your jar.
4. Add your Christmas stickers to the burlap ribbon. The sticker adhesive may not be strong enough to stick to the burlap ribbon, so add a dab of glue/glue dot to reinforce.
5. Tie the baker's twine around the jar ring and make a bow. As an alternative, tie a gift tag to the jar with the baker's twine.

Fill with the hot cocoa mix recipe we provide.





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To make one serving, put 1/3 cup of mix into a mug. Add 1 cup of hot milk, almond milk, or water. Stir & enjoy! Top with whipped cream, mini marshmallows, or a sprinkle of nutmeg.

Recipe: **Homemade Hot Cocoa Mix**

Serves: 8 servings

Prep Time: 5 min.

Cook Time: 2-3 min.

Ingredients:

3 cups of dry nonfat milk

2 cups powdered sugar

1 ½ cups of dutch-process (or natural unsweetened) cocoa powder

1 ½ cups finely chopped white or mint chocolate

¼ teaspoon salt (optional)

Directions:

1. Whisk together all ingredients in a bowl. Feel free to double the recipe, depending on your need.
2. Pour dry ingredients into a food processor and pulse until the chocolate is finely ground. Depending on the number of batches you plan to make, you may skip step #1 and dump the ingredients directly into food processor.
3. Store in an airtight container for up to 3 months.
4. To make a mug of hot cocoa, put 1/3 cup of the mix into a mug and stir in 1 cup of hot whole milk, almond milk, or water. Spice up your drink with whipped cream, miniature marshmallows, or a sprinkle of nutmeg. Flavored coffee creamer makes for a nice touch as well.



