

WINTER CRAFT & GIFT DIY

hot chocolate in a jar

Craving a cup of hot chocolate?
Looking to gift your loved ones with a
homemade mugful of happiness? Make
this delicious hot chocolate mix in a jar!

Prep Time: 5 minutes
Cook Time: 5 minutes
Total Time: 10 minutes
Yield: 10 servings
Calories Per Serving: 362

SUPPLIES NEEDED



- 1 cup granulated sugar
- 1 cup unsweetened cocoa powder
- 1 cup powdered milk
- 1/2 cup mini chocolate chips
- 1/2 teaspoon sea salt
- 1/2 cup miniature marshmallows (or dehydrated marshmallows)
- 1/2 cup crushed peppermint candy canes (optional)
- 1 quart-sized mason jar (or 2 pint-sized)

TO MAKE THE MIX

- In one clean and dry quart-sized jar (or divided between 2 pint-sized mason jars), layer the sugar, cocoa powder, powdered milk, chocolate chips, and sea salt. Top with the marshmallows and crushed candy canes if using.
- Seal with a tight fitting lid.
- If gifting to someone, print or hand write the instructions below on a label and affix to the jar with ribbon.

TO MAKE THE HOT COCOA

- Shake the cocoa mix in the jar vigorously.
- Place 2 tablespoons of the mix into a mug.
- Stir in 1/4 cup of hot water or hot milk until combined.
- Fill the mug with 3/4 of a cup of additional hot water or hot milk. Stir to combine.
- Top with additional marshmallows as desired.
- Enjoy!

