



Sparkle Kitchen

Hot Chocolate on a Stick

(makes about 20 cubes)

Ingredients

1 cup powdered sugar

1/2 cup unsweetened cocoa powder

16 ounces chocolate chips

1 teaspoon flavoring (coffee and peppermint are both good choices)

Straws

Ice cube trays or candy molds

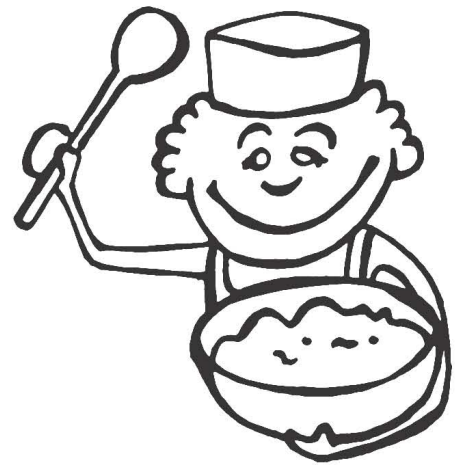
Directions

Once the chocolate chips in this recipe are melted you will need to move quickly, so get everything else in place before you start that process.

Mix the powdered sugar and cocoa powder together in a small bowl.

Snip the straws down so that they're about 6 inches long. Have an ice cube tray or candy mold ready to go. And last, get a plastic baggie or piping bag open to spoon the chocolate mixture into.

Use a double boiler (or a heat-proof mixing bowl over a saucepan with an inch or so of water in the bottom) to gently melt the chocolate chips. Working fast, add the powdered mixture and flavoring to the melted chocolate and stir well. If the chocolate starts to firm up too much as you're mixing it you can pop it back over the heat for a minute, but stir constantly if you do. Don't leave it for even a second, because it will scorch very quickly.



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Hot Chocolate on a Stick continued...

Spoon the chocolate mixture into your prepared plastic baggie, snip the tip off the baggie, and pipe the chocolate into your mold.

Once all the spaces are filed, smack the mold down on your countertop several times to release any air bubbles, then insert the straws in the center of each square.

These will take a few hours to firm up at room temperature, but it's fine to put them in the fridge to speed up the process. Once they're solid, store them in a cool, dry place.

When you're ready to make hot chocolate, stir each cube into about 8 ounces of warm milk and enjoy!