

CANDY CANE HOT COCOA POPS



This delicious DIY recipe makes the tastiest hot chocolate you've had!

Even better it makes peppermint hot chocolate in a package perfect for holiday gift-giving.

It's a great project and you can make the chocolate layers any way you want them or make them solid.

Swirled in a cup of hot milk they transform into the most rich, luscious peppermint hot chocolate you've ever tasted!

The candy cane is the stirring stick until it dissolves into the hot cocoa!

What You Need:

- Chocolate chips (1 cup for 3 hot cocoa pops) (semi-sweet, dark or white chocolate or a combination of all)
- Mini Marshmallows (1 tablespoon per hot cocoa pop)
- Full-size Candy Canes unwrapped
- Heavy duty tin foil, cut into pieces large enough to fit over the top of the Dixie cup and drape over the sides
- Bathroom size Dixie Cups (non-waxed); plan to use 2 per pop
- Cellophane Bags (or small treat bags) for wrapping pops if desired
- String or twist ties if using wrappers

Preparation

1. Determine the number of pops you will make.
2. Calculate the amount of chocolate chips, mini marshmallows, candy canes and Dixie cups needed.
3. Nest two Dixie cups together for each pop.

Melting the Chocolate

In a double boiler or in a metal mixing bowl over a pan of boiling water, place the amount of chocolate chips needed for the number of pops being made. Stir often until the chocolate has melted fully.

For Solid Pops (one type of chocolate only)

Fill the inner Dixie cup to be half-full with melted chocolate.

For Striped Pops (multiple types of chocolate)

1. Pour the desired amount of chocolate into the cup. **TIP:** Wipe off excess chocolate on the inside of the cup above the top of the first layer with a cotton swab (*or it will be visible in the second layer of chocolate*).
2. Follow instructions for securing the candy cane with foil below. **DO NOT add the marshmallows until the final layer of chocolate.**
3. Allow to harden in the refrigerator for 30 minutes until set.
4. Remove from the refrigerator. Slide the foil up the candy cane, pour the next layer of chocolate and return to the refrigerator to set.
5. Repeat until desired layers are complete to fill the Dixie cup half full.
6. Proceed to Adding the Mini Marshmallows step below.

Inserting the Candy Cane

1. Place a piece of foil over the top of the Dixie cup (*don't fold the sides down*). Add a slit in the middle **only large enough to insert the candy cane** (*any larger will not hold the candy cane in place*).
2. Insert the straight end of the candy cane through the slit in the foil, into the middle of the chocolate until it touches the bottom of the cup.

Adding the Miniature Marshmallows

1. Hold the candy cane in place with one hand while distributing one tablespoon of Mini Marshmallows around the top of the chocolate to cover with the opposite hand. Push some into the chocolate to secure.
2. Slide the foil down over the top of the cup. Fold foil over on the sides to secure it around the cup and hold the candy cane upright in the middle of the cup.
3. Place in the refrigerator to fully harden.

Wrapping the Hot Cocoa Pop

1. Once the chocolate has hardened (approximately an hour) remove the outer Dixie cup and discard.
2. Peel the inner cup away from the chocolate to release the pop.
3. Wrap and attach a label for a gift if desired.



To Use Candy Cane Hot Cocoa Pops

Swirl the pop in a cup of 8 ounces of hot milk to dissolve the chocolate and make Peppermint Hot Chocolate. **NOTE:** Additional stirring with a spoon may be necessary if the candy cane melts before the chocolate is fully dissolved.



HOW TO STORE THEM

Store in a *cool dry* location for **up to 1 week**.

Do not store in the refrigerator. The moisture will cause condensation on the chocolate as well as the candy cane.

