



Warm Up

December is the time for hot chocolate. This kit contains ingredients to make cozy and delicious hot chocolate spoons for two.



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Ingredients (Included)

- Chocolate chips (mix of semi-sweet and milk chocolate)
- Marshmallows
- Two spoons
- Two silicone molds
- Two peppermint candies

You Supply:

- Oven mitts
- Microwave or stove
- Container for melting chocolate

Directions:

1. Wash the silicone molds and spoons before getting started.

2. Melt the chocolate chips either over a double boiler on the stovetop or in the microwave. Either way, use oven mitts or a tea towel to touch the bowl when hot.

Microwave: Heat for 1:30-2:00 minutes, stirring every 30 seconds, until totally melted.

Stovetop: Fill saucepan with a few inches of water. Put the chocolate in a heatproof bowl and place on top of the saucepan. Heat so the water is boiling and stir the chocolate until melted.



Directions, cont.:



3. Divide the melted chocolate between the two silicone molds. Leave 0.5-1cm of space at the top.

4. Place marshmallows on top, pressing into the chocolate a bit. For extra fun, smash a peppermint candy and sprinkle the pieces on top.



Tip: Try not to smear chocolate all over the sides of the mold, but if you do, guess what? It will taste just as good, even if it looks like this one here.

5. Put the spoon in the center of the mold, standing straight up. This is harder than it sounds.

6. Place molds in the freezer for 15-20 minutes for the chocolate to set.

7. After the chocolate has set, you can remove the chocolate from the molds or leave it in. The hot chocolate spoons can sit at room temperature until you're ready to use.

Directions, cont.:



BEFORE



AFTER

Yes, I drank mine too fast and forgot to take the After picture!

To Make the Hot Chocolate

Heat 6-8 ounces of your favorite milk (any kind will work including soy, etc.). Be careful to heat slowly over low; you don't want the milk to burn and scorch the pan.

Already sweetened or flavored milk may make it too sweet but maybe that's what you're going for.

Place one hot chocolate spoon in a mug and pour the warmed milk slowly over top. Keep stirring until the chocolate is dissolved. You can add more milk if it's too sweet.

The marshmallows will melt so feel free to add more on top of your hot chocolate.