

SERVES: 4 PREP TIME: 5 MIN COOK TIME: 8 MIN SKILL LEVEL:



REQUIRES USE OF:



CANDY CANE COCOA

INGREDIENTS:

4 cups whole milk
4 large peppermint candy canes
4 small peppermint candy canes—crushed
1/2 cup semisweet chocolate chips
1 cup mini marshmallows
aerosol whipped cream topping

ITEMS TO GATHER:

apron spoon mugs, 4 large sealable plastic bag cutting board rolling pin measuring cups



GET COOKIN'!

INSTRUCTIONS:

Place all your ingredients, prep and cooking tools on the counter near your cooking area.

Place the 4 small candy canes in the large, sealable plastic bag. Place the bag on top of the cutting board and use a rolling pin to smash the candy canes into tiny pieces.

Divide the smashed candy cane pieces evenly and put into each mug.

Divide chocolate chips evenly and put into each mug.

Pour one cup of milk into each mug, combining with the chocolate chips and candy cane pieces.

In a microwave, heat each mug for one minute. Remove from microwave and stir to combine. Return the mug to the microwave and heat for an additional minute. Remove and stir. Repeat these steps for each mug.

Add mini marshmallows and whipped cream to each of the mugs and garnish with a large candy cane.

ENJOY!

HELPFUL HINTS:

Try using different flavors of candy canes or flavored baking chips!

MINDFUL MEASURING:

Liquid measuring cups are used for measuring ingredients like water, milk, and cooking oil. They typically are a larger plastic or glass vessel with many measurement markers. For accurate liquid measuring, place the measuring cup directly on the counter and while observing the cup at eye level, add the liquid ingredient.

Dry measuring cups are used for measuring ingredients like flour, sugar, and oats. They typically come in sets containing 1 cup, 1/2 cup, 1/3 cup and 1/4 cups and are made of metal or plastic. For accurate dry measuring, scoop up the dry ingredient with the measuring cup and brush off the excess ingredient with a flat cooking tool.



