

# Hot Chocolate Stirrers



Makes 6 stirrers

## You will need:

Sunflower oil

300g chocolate (milk, white or plain)

Sprinkles, mini fudge pieces, crushed candy canes, mini chocolate beans or mini marshmallows

6 wooden lolly sticks

6 small yoghurt pots (washed)

6 cupcake cases

Cellophane, string, ribbon and gift tags or labels



## Instructions:

1. Brush the inside of each yoghurt pot with a little sunflower oil.
2. Melt the chocolate in a bowl over a pan of barely simmering water. Stir it occasionally until it has melted. If you are using different types of chocolate, melt them separately.
3. Pour the melted chocolate into the pots and sprinkle your chosen decorations over the top.
4. Put a lolly stick into the centre of each pot.
5. Make a small hole in the centre of each cupcake case. Push a cupcake case over each pot so that the stick pokes through the hole and the case covers the chocolate. This will keep the lolly sticks upright while the chocolate sets.
6. Refrigerate overnight until completely set.

7. Remove the cupcake cases and throw them away. Gently ease each stirrer out of its pot.
8. Wrap in cellophane and tie with a ribbon or string.
9. Add a label with the following instruction: "Stir into a mug of hot milk."

### Hints and Tips

- This makes a great gift for friends, teachers or anyone who enjoys a hot chocolate!
- You could give a selection of stirrers in a pretty mug.
- If melting the chocolate over hot water, be careful that the bowl is not touching the surface of the water. Do not allow any water to get into the chocolate or it will be spoiled.
- You can also melt the chocolate in a microwave (medium power) in short bursts of 15-20 seconds, stirring in between each burst.