



Hot Chocolate Dipping Pots

Ingredients

canola or vegetable oil
300g dark, milk or white chocolate

Ingredients: To decorate

selection of chocolate buttons
hundreds and thousands
mini marshmallows
m and m minis
chocolate sprinkles

Method

You will need:

pastry brush
mini cupcake liners
mini cupcake baking tray or silicone tray
6 wooden lolly sticks or paddle pop sticks
cellophane and string or ribbon for wrapping
6 gift tags

1. Dip the pastry brush in the sunflower oil and paint a very thin layer of oil over the insides of the mini cupcake tray pots lined with mini cupcake liners or preferably straight into silicone cupcake trays.
3. Place the chocolate in a bowl and heat in the microwave in 30-sec bursts until runny, stirring after each 30 second interval OR alternatively melt chocolate in a heatproof bowl set over a pan of simmering water. If you're using different types of chocolate, melt them separately.
4. Carefully pour the melted chocolate into the pots. Put a lolly stick in the middle of each and sprinkle your chosen decorations around it. Place in fridge to set for 1 hour or until set solid.
5. Pull the chocolates out of the pots. Wrap each in cellophane tied with string and write a tag to read: 'Stir into hot milk or coffee and enjoy.'

