

HOT CHOCOLATE "ON A STICK" (CINNAMON SPICE, COCONUT AND IRISH CREAM)

INGREDIENTS

16 ounces high quality chocolate (*see note below), broken to pieces

1/2 can condensed milk

1/4 cup powdered sugar

flavorings such as 1 teaspoon ground cinnamon, 1 teaspoon coconut extract or 1 teaspoon Irish cream extract (*see note below)

decorations such as toasted coconut, additional cinnamon and mini marshmallows

You will also need: an ice cube tray (I used a silicone one because they were easy to pop out) and 12-15 wooden stir sticks, wooden or plastic spoons or coffee stirrers. Do not use paper lollypop sticks as they will disintegrate.

DIRECTIONS

If you are using a dry flavoring (such as cinnamon), whisk together powdered sugar and the dry flavoring. Set aside. (If you are using a wet flavoring, you will mix into the chocolate).

In a metal or glass bowl set over lightly simmering water (or a double boiler), gently melt the chocolate. Add the condensed milk and mix thoroughly. Be careful not to get the mixture too hot as it will seize. Once the chocolate is completely melted, if you are using a liquid flavoring, add it now. Pour the melted chocolate mixture over the powdered sugar and gently fold together. The mixture should be thick-ish but pourable. Fill into the ice cube tray. Set aside on the counter to cool. Once the "sticks" (or spoons) will stand upright in the chocolate in the ice cube trays, add them. Let completely harden, 8-12 hours. Package up with mini-marshmallows.

To use the Hot Chocolate Sticks: Heat a mug of milk (not water) to near boiling on the stove or in the microwave. Stick in the hot chocolate stick and let sit for 3-5 minutes. Stir and enjoy. Whipped cream optional but delicious.

* Use whatever combination of semi-sweet, milk or dark chocolate you like. I used 75% semi-sweet and 25% milk chocolate. Use baking bars, not chocolate chips as the chocolate chips have a bit of coating on them and do not melt as well.

* Other options could be a few drops peppermint oil, chili extract, vanilla, etc.