

Homemade Hot Chocolate Stirring Spoons

Makes 5-6 chocolate stirring spoons.

Prep Time; 10 Minutes (Inc Decoration)

Cooling Time; Minimum 45 Mins

You will need;

6 wooden spoons

Silicon Baking Mould - We use a 60ml cube tray

Ingredients

- 280 g Good quality chocolate - We use 180g Dark chocolate (70 % cocoa min) and 100g Milk chocolate
- 30g Cocoa powder
- 30g Icing sugar
- Pinch sea salt

For Decoration

Sprinkles, mini stars, glitter, marshmallows

Method.

Melt the chocolate until smooth in a ban-marie or microwave.

Sieve the cocoa powder and icing sugar into the chocolate plus a pinch of sea salt, we like Maldon Sea Salt Crystals. Mix until combined and smooth. It will have a consistency of runny frosting at this stage.

Carefully pour the mixture into the silicon mould, fill 3/4 of the way up. Very gently tap the sides of the silicon tray, this will bring any air bubbles to the top and create a nice level top.

Allow to set a little and push a wooden spoon into each chocolate filled cube, the spoon should stand upright. If decorating push a few marshmallows, stars etc onto the top of the chocolate whilst still tacky. Allow to cool completely. To speed up the setting process simply pop the mould into the fridge for 45 minutes.

Once set, ease each chocolate spoon block out of the cube tray. You will find the blocks are easier to dispense from a silicon tray due to the flexible rubber.

Bring 220ml of milk to the boil (or 180 ml milk & 40ml cream if you're feeling indulgent!) Pour into a mug then add the chocolate spoon, stir well until the all chocolate has melted.

Enjoy In PJ's Preferably!!

Un-used chocolate spoons can be kept in a cool place, fully wrapped and stored in an airtight container for at least two weeks.



