

Hot Cocoa and Stacked Snowman Gift Idea



This cold and snowy holiday season is a time for giving. There is nothing better than cozying up with your friends and family by a nice warm fire, with a hot cup of cocoa along with some homemade snowman kisses and enjoying some festive cookies or biscotti. These easy-to-make holiday gift treats are great to make and share among your friends, family, neighbours, and teachers or even to sell at your winter bazaars. If you're looking for a quick and easy way to create some beautiful treats, and still spend time with your guests, then this hot cocoa stacked snowman is the ideal gift idea! Put the cocoa powder mix in the top box, snow man kisses (marshmallows) in the middle box, and the bottom box can hold up to two trays of cookies or biscotti's. And, if hot chocolate doesn't appeal to you, the beauty is you can fill these three boxes with anything else you like! Gift cards, chocolates, cookies, small cakes, candies, chocolate covered pretzel's, gingerbread are just some different ideas, or feel free to include your favourite dessert! McCall's has a great selection of baked goods for order, like our gingerbread or candy cane biscotti, so if baking isn't your forte or you just don't have enough time in the day to bake, feel free to pre order with us at ?



Recipes

Hot Cocoa Mix

2 1/4 cup cocoa powder
3 1/2 powdered sugar
8 oz semi sweet chocolate

2 tsp vanilla powder
1 tsp salt

Directions

- Sift together sugar, cocoa, vanilla powder and salt, into a large bowl. Add in chocolate and mix well. Store the mixture in an airtight container, or in a decorative bag.

How to use

Warm the milk in a saucepan set over medium-low heat, taking care not to let the milk boil.
For one serving - 2 tablespoons of cocoa mix into a mug, add 1 cup of warmed milk and stir to dissolve.
For a larger batch - stir in 2 tablespoons of mix for each cup of milk warming in the saucepan.

Peppermint Marshmallow's

Butter for greasing
1/2 cup cold water
2 1/2 tablespoons unflavoured gelatine
1/2 cup water
1 cup corn syrup

1 1/2 cups granulated sugar
1/4 teaspoon salt
1 teaspoon pure peppermint extract
8 to 10 drops red food color
1/4 cup powdered sugar

Directions

- Grease bottom and sides of 9x9-inch glass baking dish with butter or cooking spray and set aside. In a 2-quart saucepan, heat granulated sugar, corn syrup, salt and 1/2 cup water over low heat, stirring constantly, until sugar is dissolved, then bring to a boil over medium heat, without stirring. to a 240°F read on candy thermometer; remove from heat. While the mixture is boiling, in the bowl of stand mixer, sprinkle gelatine over 1/2 cup cold water to soften; set aside.
- Slowly pour the syrup into softened gelatine while beating on low speed. Increase speed to high and beat 8 to 10 minutes or until mixture is white and has almost tripled in volume. Add in peppermint extract and beat for 1 minute. Pour into baking dish and roughly smooth top using a greased spatula. Drop food color randomly onto top of marshmallow mixture and pull butter knife

through food color and marshmallow crème to create swirl pattern over top. Pat down top lightly with wet hands. Let stand uncovered at least 8 hours or overnight.

- To remove finished marshmallow, loosen sides from dish and gently lift in one piece onto a powdered sugar dusted cutting board. Using scissors greased with butter, cut into 1-inch squares or smaller for kisses. Dust bottom and sides of each marshmallow by dipping each one into a bowl of powdered sugar. Store in airtight container at room temperature up to 3 weeks.

Here are two tags to print off to use if you choose to make a hot cocoa snowman gift.

*When the weather outside is frightful,
Snowman Soup can be delightful.
May it warm your spirit and soul.
Let it Snow, Let it Snow, Let it Snow!*

*When you feel a chill or 'burrrrrr',
Drop in some snowman kisses and stir.
Add hot milk and sip it slow.
Let it Snow, Let it Snow, Let it Snow.*



To serve: Bring 1 cup of milk (or water) to a simmer over low heat. Add 2 tablespoons of hot cocoa mix and stir until completely combined. Pour into a mug and top with snowman kisses before serving.



*Snowflakes from above, as white as can be,
Can be used to build a snowman for all to see.
He's cute and cuddly and full of good wishes.
He's left for you a bunch of his kisses!*