



Hot Chocolate Bar & Chocolate Snowflakes

Description



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I originally saw the idea for a hot chocolate bar on pinterest and knew I had to recreate the idea. I created my own version for a New Year's Eve gathering with some friends. We have been getting pummeled with snow the last two weeks in the Midwest. Snow and hot chocolate go together like campfires and s'mores. It's all about the food and beverages for me. You may not be entertaining while stuck inside with a blizzard, but you may have a house full of kids who have been out playing in the snow. If so, it's fun and easy to put a little hot chocolate bar together.

I used Ghirardelli's White Mocha Mix and Chocolate Mocha Mix. Of course any hot chocolate mix will work. It helps if you have a carafe to put it in to keep it warm. It makes it convenient for everyone to help themselves. My husband bought two hot beverage dispensers with a pump years ago at Walmart. For the toppings I used:

- Torani Caramel Syrup
- Whipped Topping
- Mini Marshmallows
- Mini Chocolate Chips
- Toffee Bits
- Peppermint sticks dipped in chocolate and stuffed into a marshmallow as a stirrer- I found the idea [here](#).
- For adults, a little butterscotch schnapps mixed into your cocoa is delicious.



DIY Hot Chocolate Snowflakes

I found this idea for a chocolate snowflake topper on pinterest. You can find complete details on how to make them [here](#). I had my 13 year old daughter make the snowflakes in our freshly fallen snow, and they turned out great. The first step is to melt almond bark or chocolate chips. Put the melted chocolate in a baggie and cut the tip of the baggie to make a piping bag. It helps to have an extra set of hands to hold the bag open. Make sure there isn't any air in the bag. Then make a circular design in the snow or whatever tickles your fancy. The chocolate design hardens within a minute or two in the snow. We used a spatula to pick them up because they are fragile and may break. We also used a combination of white and dark chocolate.

Keep warm and cheers to snow days!

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