DIY Mason Jar Hot Chocolate Mix

By Chef Jen RDN/LDN, RYT-200

Ingredients:
- ½ cup Dutch processed Cocoa powder
- 1 cup powdered sugar
- 1 cup powdered milk
- ¼ cup powdered non-dairy creamer
- 1 tsp cornstarch
- ⅛ tsp salt
- 1 ½ cup Mini marshmallows (separated from mixture at first.)
- (1) 16 oz (pint) mason jar with lid; OR (7) individual 4-5 oz jars
- Ribbon, bow or tissue paper
- Gift tag or recipe card or print out on paper

Preparation:

1. Sift all dried ingredients and whisk together. Each portion is 1/3 cup mix with ¼ cup marshmallows. Total batch~ 7 servings.

2. Recipe card to read:

Scoop 1/3 cup hot chocolate mix into cup. Pour ¾ cup hot water and mix well. Top with ¼ cup mini marshmallows.

If individual write: Pour hot chocolate mixture with marshmallows into mug. Bring ~3/4 cup water to boil and mix well and enjoy!