Hot Chocolate Gift Cones
Materials Needed

• Packaging
  • 6” x 12” clear cone treat bags with ties
  • Small rubber bands

• Cone Contents
  • Hot chocolate mix
  • Chocolate chips or other small chocolate treats
  • Mini-marshmallows

• Decorating and Preparing the Cones for Gifting
  • Ribbons and bows
  • Holiday trinkets
  • Small tags for adding instructions for hot chocolate preparation
  • Gift bags or boxes

• Any brand names shown are not recommendations, just examples of products available in local stores.
Packaging Materials for the Cone

- Cone treat bags
  - 2 bags are needed for each gift cone
    - 1 bag to contain just the hot chocolate mix
    - 1 bag to hold all of the contents
  - Treat bags can be found online or at some local craft stores
  - 6” by 12” is a typical size for this kind of treat bag.
- Small rubber bands are needed to tightly close the hot chocolate mix bag
Cone Contents

• Hot chocolate mix
  • A recipe is included in your recipe booklet
  • Or use your own favorite recipe or a purchased hot chocolate mix
• Chocolate chips or other small chocolate treats
  • Mini-chocolate chips
  • Regular chocolate chips
    • Milk chocolate
    • Semi-sweet chocolate
    • Dark chocolate
  • M&Ms or similar type candies
• Chopped pieces of a chocolate bar
  • Milk chocolate
  • Semi-sweet chocolate
  • Dark chocolate
• Mini-marshmallows
Step 1 – Prepare the Mix

- Ingredients for “BEST Hot Chocolate Mix”
  - 2 cups instant non-fat powdered milk
  - 3/4 cup cocoa powder
  - 1/2 cup granulated sugar
    - Ultrafine dissolves more quickly (also known as baker’s sugar)
  - 1/2 cup powdered sugar
- Add all ingredients to a mixing bowl and stir or whisk until thoroughly combined.

- Your recipe booklet contains a chart with partial batch amounts. Making a partial batch the first time you prepare a hot chocolate mix is a good way to determine if a recipe is one that you like and wish to use to make gifts.
- Recipe source: https://www.createkidsclub.com/best-hot-chocolate-mix
Step 2 – Fill the Hot Chocolate Mix Bag

• Fold down the edge of the first bag
• Set the bag into a suitable glass, cup or wide-mouth canning jar to hold the bag upright
• Add enough of your chosen hot chocolate mix for 2 servings
  • Smaller gift cones may be made using 1 serving of hot chocolate mix
  • There is no exact amount of mix to include; adding a generous amount allows chocoholics to make stronger hot chocolate and others to make more hot chocolate 😊
• Tightly twist the top of the cone and secure with a rubber band
• Cut off the top of the cone about 1 inch above the rubber band
Step 3 – Finish the Cone with the Added Treats

- Fold down the edge of the second bag.
- Slide the hot chocolate mix bag into the second bag and flatten the rubber banded top of the bag.
- Set the bag back into the glass to hold the bag upright.
- Add a layer of chocolate chips or small chocolate treats.
- Add a layer of mini-marshmallows.
- Tightly twist close the cone right at the top of marshmallows and secure with a twist-tie or rubber band.
Step 4 – Decorating and Gifting Ideas

- Ribbons and bows
- Small ornaments and trinkets
- Jingle bells
- Candy canes
- Candy cane spoons
- Craft bags to hold a selection of cones
- Holiday fabric to line the craft bags
- Holiday mug
- Toy sled to hold a selection of cones
- Small tags with directions for preparing the hot chocolate
Step 5 – Enjoy giving your fun, delicious and creative gifts!!