

The logo for Whisk, featuring the word "Whisk" in a white serif font on a red ribbon-like background.

QUALITY KITCHENWARE
COOKING CLASSES & CULINARY INSPIRATION

WAVERLY PLACE (UPPER LEVEL) • 316 COLONADES WAY
CARY, NC 27518 • 919.322.2458

Magic Mocha Mix

Makes 2 quarts of mix to fill 4 pint jars, or 8 half-pint jars

The only thing better than hot cocoa? Hot mocha! Two favorite beverage flavors, espresso and chocolate, combine into something complex and magical. It's become a favorite combination by coffee shop patrons everywhere, but it's also easy to make and enjoy at home. Layer the ingredients in a decorative jar, affix a ribbon and tag, and a batch of holiday gifts are ready for giving. You'll find this gift is always welcomed!

Ingredients:

2 cups unsweetened cocoa powder
2 cups white sugar
1 cup instant espresso powder
2 cups powdered milk
1 teaspoon salt
1 cup chopped bittersweet chocolate
2 cups mini-marshmallows (optional, on the side)

For Gifting:

4 pint or 8 half-pint jars (or 2 pints and 4 half-pints)
Paper and printer for printing tags
Ribbon or twine for tying tags

Directions:

(1) Wash and thoroughly dry the gift jars. (Placing the jars in a low oven (200°F) for 30 minutes will hasten the drying process if you're in a rush.)

(2) Layer the ingredients by evenly distributing each ingredient in the sequence listed.

For (4) pint jars (4 servings), place 1/2 cup cocoa powder, 1/2 cup sugar, 1/4 cup espresso powder, 1/2 cup powdered milk, 1/4 teaspoon salt, 1/4 cup chopped chocolate.

For (8) half-pint jars (2 servings), place 1/4 cup cocoa powder, 1/4 cup sugar, 1/8 cup espresso powder, 1/4 cup powdered milk, 1/8 teaspoon salt, 1/8 cup chopped chocolate.

(3) Print tags including the following directions: "Stir the mix, use 1/4 cup of the mix for every 8 oz. of boiling water."

(4) If using, package mini-marshmallows in a separate small plastic bag and tie onto the jar along with the tag.