

A Magical Christmas Eve HOT CHOCOLATE BOARD

#DisneyCreators at Home



Ingredients:

- Peppermint crumbles
- Mini marshmallows
- Peppermint marshmallows
- Various chopped nuts (peanuts, pecans)
- Whipped topping
- Caramel sauce
- Chocolate sauce
- Disney brand Mickey-shaped sprinkles
- Malted milk balls
- Coated chocolate candies
- Various sprinkles
- Candy canes for stirring
- White chocolate covered pretzel rods for stirring (you can use any flavor coating!)

Other Items Needed:

- Hot chocolate bombs, Mickey-shaped!
- Mickey-shaped silicone/plastic mold and cookie cutter
- Dipped-rim mugs
- Platter/board
- Various small bowls
- Spoons-hot/steamed milk

Mickey Chocolate Bomb Flavors:

- White chocolate
- White chocolate with peppermint pieces
- Milk chocolate
- Milk chocolate with peppermint pieces
- Milk chocolate/white chocolate zebra swirl

You can customize these flavors to your liking!

Remember, prepping these items beforehand and placing them in bags will help your board prep go faster!

Note: As a reminder while creating this craft, please supervise children who are helping or nearby.

How to create a dipped-rim mug:

STEP 1

Spread frosting or melted white chocolate on a flat plate. I've found frosting to work better!

STEP 2

Dip the rim of your mug evenly into the frosting, turning it upside down to face the plate/frosting.

STEP 3

Spread your rim topping of choice onto another plate. I chose peppermint bits with tiny marshmallows for my mug rims.

STEP 4

Now dip your mug into the toppings the same way as before!



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How to create Mickey shaped chocolate bombs:

I used a Disney Parks Mickey-shaped silicone mold to create these chocolate bombs!

STEP 1

Mix chocolate chips with one teaspoon of coconut oil.

STEP 2

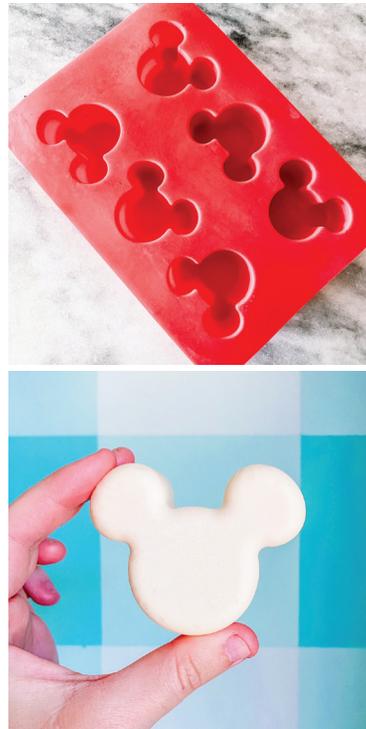
Microwave it in a bowl until desired consistency. I recommend 30 seconds at a time.

STEP 3

Pour the chocolate into the molds.

STEP 4

Refrigerate for two hours.



Arrange these items to your liking on the board:

STEP 1

I used a Disney Parks Mickey-shaped cookie cutter and placed my chocolate chips inside first. Before removing cookie cutter, I placed chopped peanuts all around, then gently removed the cookie cutter, leaving the Mickey shape.

STEP 2

I used my fingers to push the items in straight lines on the board, then placed my bombs and other items on top.

STEP 3

I put extra items and liquids in small containers around the board! You can also leave room for these containers on the board itself, if you'd like.

STEP 4

Pour steamed milk into mugs.

Now that your bombs, toppings, and mugs are ready, it's time to build your hot chocolate!

Just choose a Mickey chocolate bomb to add to your mug of steamed milk! Drop it in and grab a spoon to scoop up your mix-ins. Stir, top with more goodies if you'd like, and enjoy!

