

Peppermint Hot Cocoa Mix

1 cup of powdered milk

1 cup of unsweetened cocoa powder

1 cup of sugar

a pinch of salt

$\frac{1}{3}$ cup chocolate chips

8-10 pieces of peppermint candy (candy canes), crushed

a handful of mini marshmallows

*1 wide mouth quart canning jar (Mason, Ball or Kerr)

1. Make sure jar is clean and sterilized in dishwasher and completely dry.
2. Add powdered milk to jar and jiggle it slightly so that it lays flat.
3. Add the next layer of cocoa powder. To prevent the sides of your jar from getting powder on them (which will result in a less pretty appearance for you layers) use a funnel and add it slowly. Spread out the layer evenly with a small spatula.
4. Wash the funnel and dry. Add the layer of sugar.
5. Add the salt. Smooth out the layer.
6. Add the chocolate chips.
7. Add the crushed candy.
8. Add as many marshmallows as needed to fill the rest of the jar.

To use, simply mix the entire contents together and add $\frac{1}{3}$ to $\frac{1}{4}$ cup of the Peppermint Hot Cocoa Mix to a cup of hot water and enjoy!