

DIY Hot Cocoa Board with Homemade Whipped Cream

The following recipe was provided by local blogger Abby Thome of [The Thome Home](#).

Hot Cocoa Charcuterie Board Must-Haves

- DIY Hot Chocolate Mix (see recipe below)
- Cinnamon, Vanilla and Maple-Infused Whipped Cream (see recipe below)
- Marshmallows (A variety of shapes, sizes and flavors are encouraged.)
- Chocolate Chip Cookies
- Chocolate Covered Oreos
- Mini Powdered Donuts
- Chocolate Covered Pretzels and pretzel Rods
- Candies
- Candy Canes
- Caramels



DIY Hot Chocolate Mix

Ingredients

- 1 cup unsweetened cocoa powder
- 1/2 cup sugar
- 1 cup dry milk
- 1 tsp. salt
- 1/2 cup dark chocolate chips

Instructions for Making

1. Using a sifter, sift the cocoa powder, sugar and dry milk into a large bowl.
2. Add the salt, and whisk all ingredients together until the cocoa powder is fully combined.
3. Layer 1/4 cup of the cocoa mix at a time, sprinkling a few chocolate chips in between each layer in a mason jar.

Instructions for Serving

1. Pick your liquid. I typically offer hot water, milk or a non-dairy alternative.
2. Add 1 - 1 1/2 tsp. of hot cocoa mix to a mug. Pour in the hot liquid and give it a good stir!
3. For the adults, feel free to spice things up with a dash of liquor!

Cinnamon, Vanilla and Maple-Infused Whipped Cream

Ingredients

- 2 cups heavy whipping cream
- 2 tbsp. powdered sugar
- 1 tsp. Heinen's Cinnamon Vanilla Maple Syrup

Instructions

1. With a handheld mixer, whisk together all of the ingredients for 3-5 minutes until the whipping cream has thickened significantly and formed soft peaks.
2. Store in an airtight container, in the fridge until you are ready to serve.