



# HOMEMADE COCOA MIX



**SENSORY OBJECTIVES:** SMELL THE INGREDIENTS INDIVIDUALLY, THEN COMBINED. WHAT IS THE STRONGEST SMELL? CHOCOLATE? SUGAR? MILK? DO YOU LIKE THE POWDERY FEELING? WHEN WE ADD THE WATER WHAT SMELL IS THE STRONGEST? WHAT OTHER THINGS COULD WE ADD TO CHANGE THE SMELL? WHAT ABOUT CINNAMON?

**SPEECH OBJECTIVES:** WHAT CAN WE DO WITH THE COCOA MIX? WE CAN DRINK IT BUT WE CAN MAKE IT A GIFT TOO. HOW COULD WE PACKAGE IT? WHAT COULD WE SEND WITH IT? MAYBE CANDY CANES? WHAT ELSE?

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## **INGREDIENTS:**

- 8 ½ CUPS NONFAT DRY MILK
- 1 ½ CUPS NON DAIRY CREAMER
- ½ CUP SWEET GROUND CHOCOLATE (OPTIONAL)
- 3 CUPS POWDERED INSTANT DRINK MIX, CHOCOLATE FLAVORED
- 1 ½ CUPS POWDERED SUGAR
- 1 BAG MINI MARSHMALLOWS, MORE IF YOU LIKE

## **INSTRUCTIONS:**

IN A VERY LARGE BOWL, COMBINE ALL OF THE DRY INGREDIENTS EXCEPT MARSHMALLOWS AND STILL VERY WELL. FILL INTO SMALL CONTAINERS IF YOU ARE USING AS A GIFT AND THEN ADD MARSHMALLOWS. IF YOU ARE LEAVING IT IN ONE LARGE CONTAINER ADD THE MARSHMALLOWS TO THE BOWL AND STIR WELL.

CREATE TAGS: PUT ½ CUP OF COCOA MIX IN A CUP AND ADD 8 OZ. OF HOT WATER. GARNISH AND ENJOY!