

Staying Within Your Budget with Do-It-Yourself Gifts

Source: www.do-it-yourself-gifts.com/holiday-gift-idea.html

CHOCOLATE SPOONS

Making chocolate spoons is really quick and super simple! Use them in warm milk to make hot chocolate, or in coffee to give it a yummy flavor. Both young and old adore them! Attached a Starbucks Coffee gift card to the chocolate covered spoons and hand them out as teacher gifts. The possibilities are endless with a homemade chocolate spoon!

Ingredients:

- 12 ounce [package](#) of chocolate chips
- Marshmallows (optional)
- Crushed peppermint candy (optional)
- 40 plastic spoons
- Shortening
- Small microwave safe dish
- Wax Paper
- Clear treat bags
- Ribbon



Directions:

1. Melt the chocolate in the microwave at half power for 1 minute. Stir. If the chocolate is still lumpy at all, continue microwaving at 30 second intervals until smooth. Be careful not to overcook the chocolate...it WILL burn!
2. While the melted chips are still warm, add a teaspoon of shortening per cup of chocolate chips. Stir until blended.
3. Dip each spoon in the melted chocolate. Cover the whole end of the spoon (the portion you eat off of), and about one inch up the handle. If the chocolate starts to harden while you're [working](#), place it in the microwave for another 30 seconds at 50 percent power.
4. Place the coated spoons on wax paper to set. If you want to add marshmallows (to make "hot cocoa on a spoon"), or crushed peppermint candies (to make a peppermint chocolate flavor), now is the time to do so. Once they've hardened, put them in the [freezer](#) for about 10 minutes to make them easier to work with.
5. Put each spoon in a clear treat bag and tie a ribbon around the handle to cinch it closed.

