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Hot Cocoa Snowman

[Access French Recipe](#)

INGREDIENTS

4 cups **Milk*** (110-605) or **Dairy Substitute**

¼ cup **Cocoa Powder** (101-251)

¼ cup **White Granulated Sugar** (101-320)

½ cup **Semi Sweet Chocolate Chips**
(101-152)

¼ tsp **Natural Vanilla Extract** (101-040)

1 bag of **Marshmallows** (105-307)

Pretzel Sticks

Servings: 4

Prep Time: 1 minute

Cook Time: 6 minutes

Recipe from: [Celebrating Sweets](#)

INSTRUCTIONS

1. Pour milk, cocoa powder and sugar in a saucepan.
2. Heat over medium/medium-low heat, whisking frequently, until warm (but not boiling).
3. Add chocolate chips and whisk constantly until the chocolate chips melt and distribute evenly into the milk.
4. Whisk in vanilla extract and set aside to cool.
5. Pierce 3 marshmallow pieces with pretzel sticks to form the head and body. Add more pretzel sticks for the arms and legs.
6. Mix a bit of cocoa powder with water and dab on the snowman's eyes, mouth and buttons with a paint brush. Garnish the nose with a favourite treat.

Note: Piping hot beverages can burn young children. Make sure beverages have cooled down significantly before serving.

**Canada's
Food Guide**

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