

## Make Chocolate Dipped Spoons!

Whether you're looking for a great gift your child can make or a fun project your child can enjoy twice – first in the making and then in the eating – these spoons are an easy solution. Dipped in chocolate and decorative sprinkles, they're delicious swirled in warm milk to make cocoa or in an adult's coffee. They look beautiful wrapped in clear baking paper and tied with colorful ribbons, and you can make a large batch at once. The only hard part? Waiting until they cool to start licking the spoons!



### What You Need:

- An assortment of plastic or inexpensive metal spoons
- 2 small microwave-safe bowls
- Chocolate chips
- White chocolate, broken into small bits
- Your choice of toppings: crushed peppermint candies, red and green sugar or sprinkles, blue and white sugar or sprinkles
- A rimmed baking sheet, lined with parchment or waxed paper
- Optional: Clear baker's paper, scissors and ribbon

### What You Do:

1. Line the baking sheet with paper and set aside.
2. Place toppings in small bowls and set aside.
3. Place chocolate chips in one bowl and microwave, stirring every 15 seconds, until thoroughly melted.
4. Show your child how to dip the spoons in chocolate until the bowl of the spoon is well-coated. Do not dip the entire spoon. Set each spoon aside on the baking sheet to cool and dry. You can chill in refrigerator to speed cooling process if desired.
5. Repeat process with white chocolate, dipping cooled spoons in white chocolate. Leave some of the dark chocolate showing above the white chocolate.
6. Sprinkle the white chocolate portion of the spoons with the toppings of your choice before setting aside to cool.
7. When thoroughly cooled, wrap in sheets of clear paper and ribbons to give as gifts or use to stir warm milk or coffee.