

Elizabeth Anne Designs

Hot Cocoa Kits

DIY creation by [Sara Gray Photography](#)

Supplies needed:

- Wooden box - \$5.99
- Double-sided scrapbook paper - \$.99
- One sheet of pennant scrapbook stickers - \$3.99
- Plastic spice jars with lids - \$9.99
- Double-sided tape - \$1.99
- "Hip Hip Hooray" die-cut scrapbook paper - \$2.99
- Hot cocoa mix - \$3.50
- Assorted bulk spices - \$1



Directions:

- 1) Make the hot cocoa. If the spices you purchase are in coarse chunks, grind them finer using a mortar and pestle. This is especially important for the lavender flowers. After mixing the spices with the cocoa, pour the cocoa mix through a funnel into the containers, making sure to label each variety with a fine-tip Sharpie and the bigger pennant stickers.

Lavender Cocoa (2 servings):

8 tbsp. hot cocoa mix
1 tbsp. finely ground dried lavender flowers

Orange Cocoa (2 servings):

8 tbsp. hot cocoa mix
2 tbsp. finely ground dried orange peel

Spicy Cinnamon Cocoa (2 servings):

8 tbsp. hot cocoa mix
1 tbsp. ground cinnamon
1/2 tbsp. cayenne pepper





- 2) Measure the inside of the box; cut a square of the scrapbook paper and stick it to the bottom of the box with double-sided tape. Then measure the plastic window in the box and cut another square of paper. Write the instructions for the cocoa inside the square, mount the die-cut piece on the paper so it shows through the window and mount the whole piece inside the window with double-sided tape. The instructions for the cocoa should be taken from the container of cocoa. It will change depending on the brand.





- 3) Decorate the outside of the box with the remaining pennant stickers: First, draw lines with your Sharpie to mimic a hanging string. Then stick the stickers on just over the edge of the lines so it looks like they're hanging. If they poke down below the edge, snip the edges off.



