

Hazelnut Hot Cocoa Instruction Cards

HAZELNUT HOT COCOA

1. Place cocoa mix in the jar.
Add $\frac{3}{4}$ of hazelnut spread.
Reserve the rest.
2. Add 12 oz of warm water.
Stir to dissolve completely.
3. Crush 2 of the biscuit sticks.
Set aside.
4. Top with whipped cream and
the crushed biscuit sticks.
5. Add a swirl of the remaining
hazelnut spread. Garnish with
remaining biscuit sticks.

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