

# CHOCOLATE REINDEER SPOONS



+ 2 years old | Difficulty: ★ | Preparation time: 30 minutes - Freezing time: 12 hours

## Material

You need:

- |   |  |
|---|--|
| <ul style="list-style-type: none"><li>• <a href="#">FLUTED BAKING CASE</a></li><li>• <a href="#">STICKS</a></li><li>• <a href="#">PIPE CLEANERS</a></li></ul> | <ul style="list-style-type: none"><li>• <a href="#">MULTICOLOURED POMPOMS</a></li><li>• <a href="#">ADHESIVE MOBILE EYES</a></li><li>• <a href="#">CELLOPHANE BAGS</a></li></ul> |
|---|--|

### Ingredients (for 8 reindeer):

- 2 bars of dark chocolate
- 1 bar of milk chocolate and/or white chocolate

## Steps

- Melt the dark chocolate in a double boiler.
- Once smooth and shiny, pour it into the cavities of the canelé mold, filling them to one-third, half, or completely, according to your preference!
- When the dark chocolate starts to set, insert a stick, and then melt the second chocolate you have chosen. For us, it will be white chocolate!
- Pour the melted white chocolate over the set dark chocolate, then place it in the freezer for 12 hours.
- Stick adhesive eyes and a small red pom-pom on the bag to form the reindeer's muzzle.
- Unmold the chocolates and place them in the bag. Seal the bag using pipe cleaners to create the reindeer's antlers.

Place one of these spoons in a saucepan and add 500 ml of milk before heating it up. Perfect for creating a cozy moment to share during cold weather!