



- 1 c. sugar
- $\frac{2}{3}$ c. cocoa
- 1 t. cinnamon
- $\frac{1}{4}$ t. nutmeg
- 2 T. instant espresso coffee
- $\frac{1}{2}$ c. dry milk

Combine all ingredients in a mixing bowl and blend well; pack into tins or bags. Mix makes $2\frac{1}{4}$ cups ~ enough for 10 to 12 servings.

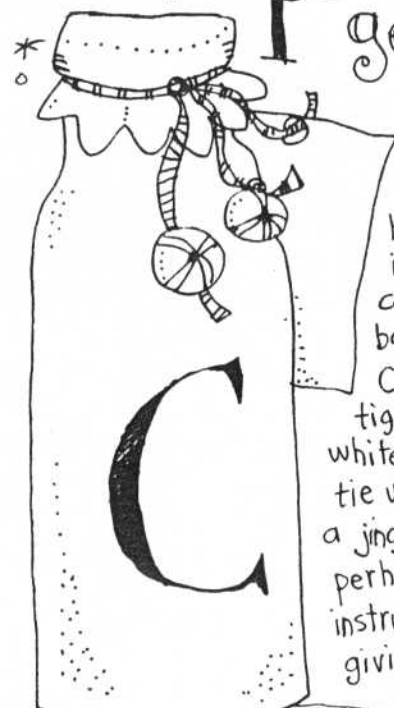
*Here is the direction label for the gift ~



Visit your local hardware store for empty (and clean!) paintcans. Spray-paint the can blue, dot on white paint for snowflakes, glue on the label and fill 'er up!



Plain old bottles get all dressed up for Christmas!



Begin with clear, dry and clean bottles ~ any shape will do, whether it's an old milk bottle or a new glass container with a cork. Simply fill the bottles with drink mix ~ Christmas Cappuccino is great! ~ and seal tightly with a lid or cork. Gather a white paper square over the top and tie with jute. You might like to add a jingle bell on each end and perhaps a sprig of greenery! Tie on an instruction tag and you're good to go giving!



Christmas Cappuccino Mix

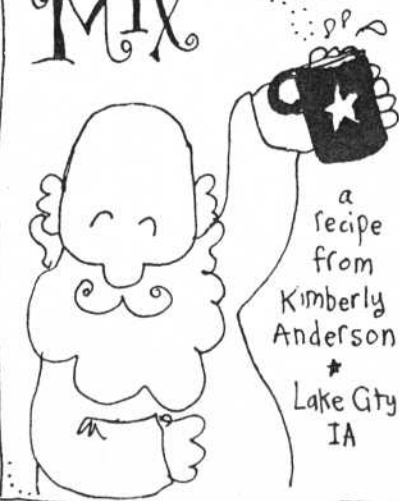
- $2\frac{1}{2}$ c. instant chocolate drink mix
- 8 c. dry milk
- 2 c. powdered sugar
- 1 c. instant coffee granules
- 8-oz. jar French vanilla flavored non-dairy creamer

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Combine all ingredients in a large bowl, then store in an airtight container.

Cappuccino:

- $\frac{1}{4}$ to $\frac{1}{3}$ c. cappuccino mix
- 6 to 8 oz. hot water

Combine mix and hot water, stir to blend.



a recipe from
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