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Ingredients for this Easy Recipe: Chocolate Dipped Marshmallow Candy Canes

I picked up my main ingredients for this recipe at Big Lots. They have an awesome selection of baking supplies, cookware and entertaining gear perfect for the holidays. This recipe is an adaptation of the [Chocolate Dipped Marshmallow Candy Canes](#) on the Big Lots web site. Check out Big Lots online for more fabulous recipe ideas.

For this recipe you'll need:

- 1 Box of Mini Candy Canes (on the stocking stuffer aisle at Big Lots)
- 3 Bars of Classic Milk Chocolate (you could also use dark)
- 10 oz. of Almond Bark (chocolate flavored)
- 1 Bag of Large Marshmallows
- 1 - 10 oz. Bag of Candy Cane Crunch (crushed candy cane pieces)
- 1 Squeeze bag of white cookie icing
- Double boiler
- Popsicle sticks
- Parchment paper

Directions to create this Easy Recipe: Chocolate Dipped Marshmallow Candy Canes

Step 1: Unwrap the Candy Canes. For this project I started the night before by unwrapping the candy canes. As I unwrapped, if I came across any broken candy canes, I used white cookie icing to glue the pieces back together. You can also purposefully break off the "hook" of the candy cane to create a "stick" for inserting into the marshmallows. The weight of the hook does cause the candy cane to lean - so using the "stick" portion of the candy cane is an option if you want a treat that is straight up and down.

Step 2: Assemble and gather ingredients. I always like to gather up my ingredients before I start creating a recipe to make it easier to assemble.

Step 3: Melt the chocolate. Place 2 cups of water into a pot and turn up the heat until the water is simmering at a low boil. Place your double boiler inside the pot of boiling water. Add your chocolate and almond bark and heat until melted. Reduce the heat to just below boiling to keep it melted. You always want to be careful when melting chocolate. You want to keep it in a liquid state but you do not want to scorch it.

Step 4: Dip the marshmallow into the chocolate. Insert a popsicle stick into the marshmallow and use the popsicle stick to dip the marshmallow into the melted chocolate. You could use the candy cane, but I wanted to make sure I did not break any of the candy canes, which is why I used the popsicle stick first. You can dip the marshmallow into the chocolate as deeply as you would like it coated - it's entirely up to you.

Step 5: Dip the chocolate coated marshmallow in candy. I dipped the marshmallow in peppermint flavored candy cane crunch. It's the perfect mix of peppermint and chocolate flavors!

Step 6: Insert the mini candy cane. I gently removed the popsicle stick and inserted a mini candy cane. I tried different things to see if I could prevent the candy canes from leaning, but no matter what I tried they still leaned a bit. Feel free to experiment until you get the right appearance for your candy cane treats.

Step 7: Dry the treats. I placed all of the chocolate dipped and candy cane covered treats on parchment paper to dry. Treats will be dry in half an hour.

These quick and easy treats are something you'll want to serve on the day you make them. If not, seal them in zipper-sealed bags to prevent the marshmallows from drying out.