







MELTING GHOST HOT CHOCOLATE

Homemade White Hot Chocolate

Prep Time: 5 minutes ✦ Cook Time: 5 minutes ✦ Total Time: 10 minutes ✦ Serves: 2

✦✦ INGREDIENTS ✦✦

WHITE HOT CHOCOLATE

- ✦ 1 tablespoon sugar
- ✦ 1/2 cup heavy cream
- ✦ 1 1/2 cups whole milk
- ✦ 4 ounces white chocolate chips
- ✦ 1/2 teaspoon vanilla extract

WHIPPED CREAM FOR TOPPING

- ✦ 1 teaspoon vanilla extract
- ✦ 1 cup heavy whipping cream

GHOST MARSHMALLOWS

- ✦ Black edible marker
- ✦ Mini marshmallows

✦✦ INSTRUCTIONS ✦✦

WHIPPED CREAM FOR TOPPING

1. In the bowl of a mixer, add 1 cup heavy cream and the sugar.
2. Whip on medium high until stiff peaks form. Mix in vanilla.

WHITE HOT CHOCOLATE

1. Add the whole milk, heavy cream, vanilla, and white chocolate chips to a medium saucepan.
2. Heat over medium low, stirring occasionally, until the white chocolate is melted and the hot chocolate starts to simmer.
3. Do not let it burn or boil.
4. Pour hot chocolate into mugs. Top with whipped cream and ghost marshmallows.

GHOST MARSHMALLOWS

1. Draw little faces on marshmallows with an edible marker.
2. Add them to the hot chocolate right before serving.

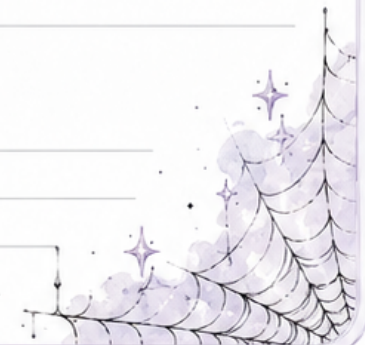


RECIPE

INGREDIENTS

DIRECTIONS

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