Peppermint Hot Chocolate

INGREDIENTS

- 1/2 cup cocoa mix - make your own with the recipe below or use store bought
- 3 cups milk or water
- 7 small peppermint candies
- 1/2 cup marshmallows

DIRECTIONS

1. Preheat a sauce pot over medium heat.
2. Set aside four peppermint candies and finely crush the remaining three
3. peppermint candies.
4. Add the hot cocoa mix and crushed peppermints to the pot, then add 3 cups of water or milk (for creamier cocoa). Stir until well combined.
5. Heat cocoa for 6-8 minutes or until crushed peppermints have dissolved.
6. Evenly pour heated hot cocoa into mugs and distribute marshmallows on top, finish with a peppermint candy in each mug.

BONUS RECIPE: HOMEMADE COCOA MIX

1. Combine 2 cups confectioners' sugar, 1 cup cocoa powder and 2 cups powdered milk or instant nonfat dried milk in a large bowl.
2. Whisk to combine.
3. Store in an airtight container up to 6 months.