



# 5 Mores Hot Chocolate

## INGREDIENTS

- 1/2 cup cocoa mix - make your own with the recipe below or use store bought
- 3 cups milk or water
- 4 graham crackers
- 1 Tbsp honey
- 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 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 simmering.
6. While hot cocoa is heating, crush graham crackers leaving some pebble sized pieces. Pour out graham cracker crumbs onto a small plate.
7. On another small plate, drizzle a circle of honey the size of your mug. Rim each mug with honey and then immediately dip into graham cracker crumbs.
8. Evenly pour heated hot cocoa into mugs and distribute marshmallows on top. Chef Tip: Use a blow torch to lightly toast marshmallows!

## 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 and store in an airtight container up to 6 months.