

PEPPERMINT Hot Cocoa



YIELD *about 4 servings*

INGREDIENTS

1 1/2 cups heavy cream
2 cups whole milk
1/4 cup (50 grams) granulated sugar
1/2 cup (43 grams) Ghirardelli
unsweetened cocoa powder
1/8 teaspoon salt
5 Ghirardelli Peppermint Bark
SQUARES, chopped

For serving:

Ghirardelli Peppermint Bark Squares
Marshmallows, if desired

DIRECTIONS

In a saucepan, combine the cream, milk, sugar, and salt. Heat over medium-low heat. When the cream mixture just begins to steam, add the chopped chocolate, and stir, until melted. Divide the hot chocolate among 4 mugs and top with marshmallows.

Handle *the* Heat
with TESSA ARIAS

