



Catherine's Mint Hot Chocolate

PREP: 5 min.

INGREDIENT LIST:

- 3/4 cup granulated sugar
- 1/4 tsp. salt (dash of salt)
- 1 tsp. cinnamon
- 1/2 cup cocoa powder
- 5 cups hot water
- 2-3 candy canes OR 5-6 peppermints
- 1 cup heavy cream
- 3/4 Tbsp. vanilla extract
- 8-12 mini marshmallows (optional)
- Extra candy canes (optional; for extra mint or decoration!)

RECIPE INSTRUCTIONS:

1. In a saucepan, mix the sugar, salt, cinnamon, cocoa, and 1 cup of hot water and heat until the mixture boils.
2. Boil the mixture for 2 minutes.
3. Add the rest of the hot water and the candy canes or peppermints to the pan.
4. Wait until the mixture is boiling again, stirring occasionally.
5. Once the mixture comes to a boil, turn the burner off and slowly pour, then stir in the heavy cream.
6. Once the heavy cream is incorporated, remove the pan from the heat.
7. Add and stir the vanilla into the pan. Top with marshmallows and/or candy canes.

