

Peppermint Hot Chocolate

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So it begins, my Christmas baking and tree decorating. When I start baking I make these Peppermint Hot Chocolate to really get in the spirit!!! These are not your typical powder mix hot chocolate.

No, no these Peppermint hot chocolate drinks are what dreams are made of. Real melted chocolate, milk, cream and full of peppermint flavor that screams Christmas is coming!!!

Pour them into pretty glass mugs to add a sparkle to your Holiday mood and be sure to add the candy canes when the hot chocolate is hot.

The heat melts the candy canes for extra peppermint flavor, that I love this time of year!!!!!!

You Can Adult These Peppermint Hot Chocolates

Oh yeah you can easily adult these Peppermint Hot chocolates. Here's how, You can add any kind of liqueur you like. Brandy works particularly well in this recipe,

If your like me and are allergic to alcohol adult it up with some real strong coffee.

You could use espresso if you have an espresso machine, I still use my stove top espresso coffee maker like my mother did, it works perfectly or you can use regular coffee

But if your wanting espresso any time of the year, but don't want the expense of a home espresso machine get the stove top

one. I also used real whip cream, but you don't have too. You can use what fits your lifestyle and taste.

If you make these holiday inspired drinks please leave me a comment and don't forget to tag me on Instagram with your creations.

I love hearing from you, that's my favorite part!!!!

Ingredients

- 3 cups milk
- 1 cup heavy cream
- 1 cup white chocolate chips
- 1 cup semi sweet chocolate chips
- 3 tablespoons unsweetened cocoa powder
- 1 teaspoons peppermint flavoring
- Peppermint Candy canes
- Whipped cream, candy canes and marshmallows for garnish

Instructions

1. Combine the milk and heavy cream with the white chocolate and peppermint flavoring
2. Simmer over low heat until the chocolate is melted
3. Remove two cups for the white chocolate hot chocolate
4. Now to the remaining milk mixture
5. Add the chocolate and cocoa powder
6. And cook whisking until melted about 2 to 3 minutes
7. Ladle into mugs Add a few marshmallows and a candy cane in each
8. Reheat the White hot chocolate if necessary