

White Chocolate Peppermint Cocoa

White Chocolate Peppermint Cocoa



adapted from Practically Functional

- 2 C milk
 - 1/2 C white chocolate chips
 - 1/4 tsp peppermint extract
 - whipped cream
 - candy canes (1 for the recipe itself, 2 for garnishes on the finished drinks, and some to crush and sprinkle on top of the whipped cream or 3 Tbsp of crushed candy canes and extra for garnish)
1. Add the milk, chocolate chips, and one candy cane to a small saucepan. Turn the heat on to medium-high and cook until the milk heats up and the candy cane and chocolate chips melt. Stir often and make sure the milk doesn't boil!
 2. Once everything is melted and the milk is hot, remove the hot chocolate from the heat and stir in the peppermint extract.
 3. Pour the hot chocolate into mugs. Top with whipped cream and a few crushed peppermint pieces, and garnish each drink with a candy cane

Beverage
Beverage

