



Big Book of Hot Chocolate Recipes

How to Make Hot Chocolate Mix & Frozen Hot Chocolate



Salty Vixen

Yummmm Chocolate...



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This book is published by Salty Vixen Publishing LLC. 2025.
<https://www.saltyvixenstories.com>

Yummmm Chocolate...



There are so many types of hot chocolate recipes in the world. Some recipe (like those with marshmallows and peppermint) make perfect holiday drinks for kids, while others (like those with liqueurs) are best for more adult holiday celebrations.

Some classic hot chocolate recipes can be prepared around a campfire, while many hot cocoa mixes can be made in advance and given out as holiday gifts.

This hot chocolate recipe collection includes all these types of hot chocolate recipes, as well as frozen hot chocolate recipes, Mexican hot chocolate recipes, white hot chocolate recipes and more.



Basic Hot Chocolate



Is there anything better than hot chocolate on a cold winter day? This is one of those hot chocolate recipes that is so easy, you'll never go back to powdered mixes again. It is rich and creamy and sure to become a family favorite. Serve with a peppermint stick or homemade chocolate chip marshmallows for a truly amazing taste experience.

Ingredients:

- 3 cups milk
- 6 oz. semisweet or bittersweet chocolate, chopped finely
- Prep Time: 5 minutes
- Cook Time: 5 minutes
- Total Time: 10 minutes
- Yield: 2 servings

Preparation:

1. Heat the milk in a saucepan over medium heat until bubbles just begin to form around the edges, but don't let the milk reach a rapid, rolling boil.
2. Stir in the chocolate until it melts.

Remove the hot chocolate from the stove, and immediately pour it into mugs. Serve with homemade marshmallows (recipe is on the last page of this book) for an extra special treat.

Spanish Hot Chocolate Chocolate Caliente



The Spanish are known to be locos for chocolate, since they “discovered” it in the New World 500 years ago. As in centuries past, today the Spanish drink rich hot chocolate for breakfast, so thick that you can stand a churro in it!

If the only hot cocoa you’ve ever had is the kind made with powdered envelopes of mix and hot water, you won’t recognize this incredibly rich and flavorful drink.

In fact, once you try the Spanish version of hot chocolate, you might be hooked! There are two versions below - one that uses baking chocolate and one that uses sweetened chocolate.

Ingredients:

- Sweet Chocolate Version
- 2 8-ounce cups (250 ml) whole milk
- 4 ounces (113 gr) milk chocolate
- 1/2 tsp. cornstarch
- Baking Chocolate Version
- 2 8-ounce (250 ml) cups whole milk
- 3 ounces=3 squares (93 gr) baking chocolate
- 1/3-1/2 cup sugar
- 1/2 tsp. cornstarch

Spanish Hot Chocolate Chocolate Caliente

- **Prep Time:** 10 minutes
- **Cook Time:** 10 minutes

- **Total Time:** 20 minutes
- **Yield:** 2 Servings or 2 Cups

Preparation:

With either type of chocolate, the process is almost the same:

Pour the milk into a medium saucepan and add the cornstarch. Whisk to dissolve the cornstarch. Once the cornstarch is dissolved, heat the milk on medium heat just until it boils, then remove from heat.

Add the chocolate squares immediately and begin stirring until the chocolate is completely melted.

If the milk cools off too fast, place the pan back on the stove on low heat to melt the chocolate.

Place the pan back on the stove on medium low/medium heat, stirring slowly, but constantly. (Do not cook the mixture over high heat because it may cause lumping.)

Taste the chocolate for sweetness and add more sugar if necessary. The mixture should thicken quickly. As soon as you see it thicken, remove the pan from the heat so the cornstarch will not thin.

Ladle immediately into cups and serve piping hot.

Note: Be sure to use a clean spoon every time you taste the chocolate. Enzymes from your mouth can cause a thickened cornstarch mixture to thin.

Chocolat Chaud



Try this rich chocolat chaud recipe, also known as French hot chocolate, for an over-the-top-treat. For centuries, chocolate has been purported to hold great health benefits – it enhances circulation, improves the libido, gives energy, and has been used as a tonic for infectious disease and digestive disorders.

In 1643, Princess Maria Theresa of Spain brought a gift of chocolate to France, a royal chocolate maker was employed, and chocolate has been a rage ever since.

Cook's note: For a different flavor, use chopped bittersweet or white chocolate. Remember to choose a premium chocolate for the best chocolat chaud.

Ingredients

- 6 oz. semisweet chocolate, chopped
- ¼ cup plus 3 tablespoons hot water, divided
- 3 cups hot milk
- Sugar, to taste
- Whipped cream
- Chocolate curls
- Prep Time: 2 minutes
- Cook Time: 5 minutes
- Total Time: 7 minutes

Preparation

Using a double boiler or a heat-safe glass bowl over simmering water, melt the chopped chocolate into ¼ cup of the water.

Stir in the 3 tablespoons hot water and milk until the chocolate mixture is smooth. Pour the hot chocolate into cups and add sugar as desired.

Garnish each cup with a spoonful of whipped cream and a few chocolate curls.

El Submarino - Argentinian Hot Chocolate



This is the easiest and most fun way to serve hot chocolate. El submarino is an Argentinian treat - a mug of hot milk with a thick rectangle of dark chocolate served alongside. The chocolate is the submarine, and should be "sunk" into the hot milk. As you stir, the milk becomes hot chocolate, and if you do it right, a nice treat of melted chocolate sludge waits for you at the bottom of the cup. Kids love to do this! A simple but great idea.

Ingredients:

- 4 cups whole milk
- 1/4 cup sugar
- 1 teaspoon sugar
- 4 ounces bars of good quality dark chocolate. broken into 1 ounce pieces

Preparation:

Pour the milk into a saucepan. Stir in the sugar and the vanilla.

Heat milk until it is just about to boil. Remove from heat and divide milk into 4 mugs. Serve each mug with a piece of the chocolate.

Serves 4.

Brown Sugar Hot Cocoa



Lots of brown sugar makes this cocoa recipe extra sweet. You can still taste the real chocolate that's melted into this hot cocoa.

Ingredients:

- 3 oz unsweetened chocolate
- 1/3 cup water
- 4 cups hot milk
- 3/4 cup brown sugar, packed
- 1/8 tsp salt

Preparation:

In a double boiler, melt the chocolate and water together. Slowly mix in milk, sugar and salt.

Whisk until chocolate is smooth and blended

Decadent Hot Chocolate



This hot chocolate recipe calls for two different kinds of chocolate, and it's whipped frothy. The half and half cream makes for an extra rich cup of cocoa.

Ingredients:

- 1 cup milk
- 1 cup half and half
- 8 tsp sugar
- 1 oz semisweet chocolate, chopped
- 1 oz unsweetened chocolate, chopped
- 1 tbs brown sugar
- 1/2 tsp vanilla

Preparation:

Heat everything in a saucepan, except the vanilla, until chocolates melt and sugar dissolves.

Pour half into a blender and mix until foamy.

Return to the saucepan, and add vanilla. Stir briefly then serve.

Parisian Warm Chocolate



Downright decadent. This hot chocolate recipe calls for heavy cream and whole milk. No need for spices or other flavours when you have real chocolate and cream.

Ingredients:

- 1 cup whole milk
- 1/3 heavy cream
- 1/4 cup sugar
- 5 oz semisweet chocolate, chopped

Preparation:

Simmer the milk, cream and sugar together until just boiling.

Stir in the chocolate until melted. Don't let it boil.

Serve warm in demitasse cups.

Serves 4

Special Hot Chocolate



It's special because it's so simple. Using unsweetened chocolate brings out the bold cocoa flavour. You'll be making this hot chocolate all winter long.

Ingredients:

- 2 1/2 cups milk, scalded
- 2 oz unsweetened chocolate
- 1/4 cup sugar
- 1 tsp vanilla
- 1/8 tsp salt

Preparation:

In a blender, combine chocolate, sugar, vanilla and salt, with 1/2 cup of the milk.

Blend until smooth, then add the rest of the milk.

Serve immediately.

Old Fashioned Hot Chocolate



Homemade old-fashioned hot chocolate recipe.

Ingredients:

- 2 ounces (2 squares) unsweetened chocolate
- 1/3 cup sugar
- 4 cups milk
- pinch salt
- 1/2 teaspoon vanilla

Preparation:

Place chocolate, sugar, milk, and salt in a 2-quart saucepan over medium-low heat.

Heat, stirring, until chocolate melts and mixture is well blended.

Add vanilla; pour hot chocolate into cups.

Hot chocolate recipe serves 4.

Campfire Hot Chocolate



A camping recipe from my grandpa Sterling Bunch. The perfect recipe for beating the winter cold is a cozy campfire and a cup of hot chocolate. This recipe can be made ahead of time and reheated at the campground.

Prep Time: 15 minutes

Total Time: 15 minutes

Ingredients:

- 6-8 ounces quality semisweet chocolate
- 3 tablespoons cocoa powder
- 2 tablespoons sugar
- pinch of salt
- 2 cups whole milk
- 2 cups half-and-half
- 1/4 teaspoon vanilla extract
- 1 teaspoon butter

Preparation:

Grate the chocolate into a bowl. A potato peeler works well for this. Combine chocolate in a heavy sauce pan with remaining ingredients (except butter).

Slowly bring to a boil, whisking constantly.

Remove from heat and whisk in the butter. Let rest for about 10 minutes before serving. If you're making this ahead of time, simply refrigerate until ready to reheat at the campground.

Servings: 4-6

Champurrado



There is nothing better than a warm chocolate beverage to warm you up on a chilly morning. This Mexican favorite is flavored with anise and sweetened with piloncillo.

Cook Time: 10 minutes

Total Time: 10 minutes

Ingredients:

- 2 cups warm water
- 2 cups milk
- 1/4 cup masa harina (or 1/3 cup nixtamal)
- 1 disk Mexican chocolate, chopped
- 3 piloncillo cones, small, (one ounce each) chopped
- 1 pinch of anise seed, ground (optional)

Preparation:

In a large pot, whisk masa harina into the warm water until thoroughly combined.

Add milk, chocolate, piloncillo and anise.

Bring to a simmer and whisk with a molinillo (a special tool to whip the drink) until chocolate is melted and sugar is dissolved.

Mexican Hot Chocolate: With Cinnamon and Coffee



Hot cocoa recipe with a bit of coffee and cinnamon. You can't beat hot chocolate made with real melted chocolate, especially with the added cinnamon.

Ingredients:

- 1 1/2 oz unsweetened chocolate
- 1/4 cup sugar
- 2 tbs instant coffee crystals
- 1/2 tsp ground cinnamon
- 3/4 cup water
- 2 cups milk
- Whipped cream

Preparation:

In a saucepan, mix chocolate, sugar, coffee, cinnamon and water.

Heat until chocolate is melted and mixture is smooth. Stir constantly. Simmer for about 4 minutes, while stirring.

Add milk and heat through without boiling. Remove from heat and whisk until foamy.

Serve with a dollop of whipped cream.

Serves 2

Mexican Hot Chocolate: With cinnamon and vanilla



Cook Time: 5 minutes

Total Time: 5 minutes

Ingredients:

- 1/4 cup unsweetened cocoa
- 1/4 cup granulated sugar
- 3/4 teaspoon ground cinnamon
- dash salt
- 1 quart milk (4 cups), divided
- 1/4 cup half-and-half
- 3/4 teaspoon vanilla extract

Preparation:

In a small bowl, combine cocoa, sugar, cinnamon, and salt.

Heat 1 cup of milk in a saucepan until bubbling.

Stir in cocoa mixture and whisk until smooth.

Bring to a boil over low heat, stirring constantly.

Stir in remaining 3 cups milk and return to boiling. Before stirring, whisk until frothy; stir in cream and vanilla then heat through.

Serves 4 to 6.

Chocolate Caliente



A rich hot chocolate recipe, made with real chocolate and whisked with vanilla. A few more pinches of spice gives this recipe a unique but subtle flavour all its own.

Ingredients:

- 4 squares Baker's chocolate
- 2 cups milk, skim
- 3 drops of vanilla
- Cinnamon
- Ground cloves

Preparation:

Break up the chocolate and melt in a saucepan with the milk and vanilla.

Don't let it boil.

Whisk until foamy and pour into mugs.

Top with a pinch of cinnamon and a pinch of cloves.

Aztec Chili Hot Chocolate



The Aztecs were the first to serve chocolate as a drink, but they also mixed it with hot chili pepper to make a really special beverage. Try something exotic with your hot chocolate today. You can always reduce the amount of chili if it's too hot for you.

Ingredients:

- 1 2/3 cups milk
- 1/2 vanilla bean, split lengthwise
- 1 red chili pepper, split with seeds removed
- 1 cinnamon stick, around 3-4"
- 1 1/2 oz chocolate (bittersweet)

Preparation:

Simmer milk in a saucepan with vanilla bean, cinnamon and chili.

Heat through for about a minute.

Whisk in grated chocolate, and continue to simmer until melted.

Remove from heat and let 'steep' for another 10 minutes.

Strain out the spices and serve.

Serves 2.

Cinnamon Hot Chocolate



This hot chocolate recipe is one I often turn to on a cold winter's night. I melt dark semi-sweet chocolate in milk infused with cinnamon and vanilla. For something a little more exotic, I like to add cardamom seeds to the milk. The drink is rich and luscious -- just like real hot chocolate should be.

Ingredients:

- 800 ml of milk
- 1 cinnamon stick
- 1/2 tsp pure vanilla essence
- 3/4 cup of dark semi-sweet chocolate chips

Preparation:

Place milk, vanilla and cinnamon stick in a saucepan and slowly bring to a gentle boil over medium-low heat.

Add chocolate chips and use a whisk to whisk milk until frothy and chocolate has melted.

Discard cinnamon stick and pour into small mugs.

Serve.

Chai-Spiced White Hot Chocolate



This white hot chocolate, laced with chai spices, makes an elegant winter warmer. Be sure to use only top-quality white chocolate -- make sure it contains cocoa butter, and not vegetable shortening.

Serves 2.

Prep Time: 15 minutes

Cook Time: 5 minutes

Total Time: 20 minutes

Ingredients:

- 2 tablespoons good quality white chocolate chips or grated white chocolate
- 1 cup milk or soy milk
- 1 cup water
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground cinnamon
- 1/8 teaspoon ground cardamom
- 1 whole clove
- 1 whole black peppercorn

Chai-Spiced White Hot Chocolate

Preparation:

Take two mugs, and place one tablespoon of white chocolate into each.

Set aside.

Place milk and water into a small saucepan.

Whisk in the spices.

Place over medium heat, and allow to slowly come to a boil, whisking occasionally.

As soon as the mixture begins to boil, reduce the heat to low, and remove the clove and peppercorn.

Whisk vigorously to distribute the spices and create a foam on top.

Remove from the heat.

Pour half of the milk mixture into each of the mugs.

Stir to melt the white chocolate.

Spoon some of the foam onto the top of each and serve.

Enjoy!

Other Flavored Hot Chocolate Recipes



Spiced hot chocolate will always be a favorite during winter, but orange zest, ginger, almonds and peanut butter can make your hot chocolate truly memorable. The next few pages will have the following recipes:

- Milk Chocolate & Orange Cocoa gets its distinctive flavor from freshly grated orange zest. It is made with cocoa powder and melted milk chocolate.
- Orange Mocha combines the flavors of hot chocolate, coffee and orange into one drink.
- Hot Chocolate Peanut Butter Cups and Peanut Butter Hot Chocolate get their nutty flavors from dollops of smooth peanut butter. They're both great for kids.
- Orange Ginger Hot Chocolate is flavored with brown sugar, orange zest and chopped ginger.
- Almond Chocolate Chaud is a French hot chocolate recipe that can be made with or without alcohol.

Milk Chocolate and Orange Cocoa



Milk chocolate with a strong orange punch. Sweetened whipped cream tops it off. You could use a semi-sweet chocolate for a bolder taste instead of milk chocolate.

Ingredients:

- 1/3 cup whipping cream, chilled
- 1 tsp brown sugar
- 4 1/2 cups milk
- 4 large oranges
- 9 oz milk chocolate, chopped
- 2 tbs unsweetened cocoa powder

Preparation:

Whip cream with the brown sugar until stiff peaks form. Chill for later.

In a saucepan, combine milk and zest from oranges.

Heat to a simmer and remove from heat. Let sit for 30 minutes, covered.

Strain out the milk mixture, then bring liquid to a simmer again.

Add chopped chocolate and cocoa powder.

Whisk until melted and smooth.

Serve and top with sweet whipped cream.

Serves 4

Hot Orange Mocha



A mix of hot chocolate and coffee, with a light orange flavour. You can even use a few pieces of dried zest if you don't have fresh oranges around.

Ingredients:

- 2 cups milk
- 4 oz bittersweet chocolate, chopped
- 3 pieces of orange zest
- 1/2 tsp instant coffee
- 1/8 tsp ground nutmeg

Preparation:

Melt everything together in a saucepan, but do not let boil.

Whisk until foamy, then remove the orange zest pieces.

Whisk again and serve.

Hot Chocolate Peanut Butter Cups



Chocolate and peanut butter: Could there be a better marriage? It's hard to think of a better way to enjoy the combination than chocolate peanut butter cups, chocolate peanut butter cookies or chocolate peanut butter bars -- that is, until you try this hot chocolate peanut butter cup drink. It is simply divine. But don't take my word for it. Go make some right now!

Prep Time: 5 minutes

Cook Time: 2 minutes

Total Time: 7 minutes

Ingredients:

- 1/4 cup mini chocolate chips
- 2 Tbsp. half and half
- 1 Tbsp. creamy peanut butter
- 2 cups milk (2% or skim milk is okay)

Preparation:

Place the chocolate chips, half and half and peanut butter in a microwave-safe container. Heat on high for 30 seconds. Stir and repeat until the mixture is smooth. Set aside.

In a separate microwave-safe container, heat milk on high 1 minute. It should be warm, but not boiling.

Pour chocolate mixture into milk and whip with an immersion blender (compare prices). Strain through a sieve and serve.

Makes 2 servings.

Peanut Butter Hot Chocolate



Ah, a recipe for the kid in all of us. A sweet and delicious way to have some peanut butter that won't stick to the roof of your mouth. This hot chocolate is quick too, because it uses syrup instead of melted chocolate.

Ingredients:

- 8 oz milk
- 3 tsp chocolate syrup
- 1 tbs peanut butter, smooth
- Whipped cream

Preparation:

Heat milk in a saucepan until hot through.

Add chocolate syrup and mix well.

Stir in peanut butter and stir until melted.

Serve and top with whipped cream.

Ginger Orange Hot Cocoa



This dark chocolate cocoa is spiced with orange zest and ginger root for a dazzlingly bold flavor. Serve in small glasses or mugs – a little goes a long way!

Prep Time: 10 minutes

Cook Time: 5 minutes

Ingredients:

- 4 tbsp. brown sugar
- 1 tsp. peeled, chopped fresh ginger root
- 1/4 tsp. pure vanilla extract
- The zest of 1/2 orange (preferably organic; be sure to avoid grating the white pith of the orange)
- 4 tbsp. unsweetened, extra dark cocoa powder (available from Hershey's and other brands)
- 1 cup milk (or milk substitute)
- 1/2 cup water

Preparation:

Combine the brown sugar, ginger root, orange zest and vanilla extract in a small food processor. Blend for one minute, stirring if needed.

Add the cocoa powder and continue to blend until the mixture is even. If needed, periodically stop blending, allow the powder to settle and stir the mixture with a spoon before resuming the blending.

Ginger Orange Hot Cocoa

Combine the milk and water in a small pot.

Warm on low heat over the stove.

As the milk-water mixture warms to a simmer, begin to add small quantities of it to the cocoa mixture.

Add about 1 tsp. liquid at a time, stirring well before adding more.

Once your cocoa has become a thin paste, very slowly stir it into the simmering liquid.

Once the mixture is well mixed and hot, it is ready to be served.

Serve in small glasses or mugs.

Makes 2 to 4 servings.

Almond Chocolat Chaud Recipe



The warmth of almonds infuses this classic chocolat chaud recipe, also known as French hot chocolate, with a special depth of flavor. Use almond liqueur for an adults-only treat, or add a bit of flavored extract for a delightful dessert that can be enjoyed by the whole family. This recipe takes only a few minutes to put together, so it's perfect for a chilly evening.

Prep Time: 2 minutes

Cook Time: 5 minutes

Total Time: 7 minutes

Ingredients:

- 6 oz. semisweet or milk chocolate, chopped
- ¼ cup plus 3 tablespoons hot water, divided
- 2 cups hot milk
- 1 cup hot half-and-half, or light cream
- 2 tablespoons almond liqueur (substitute 1/2 teaspoon almond extract)
- Sugar, to taste
- Whipped cream
- Chocolate curls
- 1 tablespoon finely chopped, toasted almonds

Preparation:

Using a double boiler or a heat-safe glass bowl over simmering water, melt the chopped chocolate into ¼ cup of the water.

Stir in the 3 tablespoons hot water, hot milk, and light cream until the chocolate mixture is smooth.

Almond Chocolat Chaud Recipe

Remove the chocolat chaud from the heat and stir the almond liqueur into the mixture.

Pour the almond hot chocolate into cups and add sugar as desired.

Garnish each cup with a spoonful of whipped cream, a few chocolate curls, and a sprinkle of toasted almonds.

This almond chocolat chaud recipe makes 4 servings.

White Chocolate Coffee



You don't always have to use dark chocolate when making cocoa. Hot chocolate made with white chocolate is particularly relaxing and smooth. This is a very creamy recipe.

Ingredients:

- 3 oz white chocolate, chopped
- 2 cups half n half
- 2 cups hot coffee
- Whipped cream

Preparation:

Heat the milk and chocolate together in a saucepan until melted and smooth.

Stir in coffee and serve with whipped cream on top.

Serves 6

White Peppermint Hot Chocolate



Even the whipped cream topping in this recipe is minty. The white chocolate is so much more mellow than dark, but the mint really adds a fresh spark to this hot chocolate. Ideal for Christmas.

Ingredients:

- 8 oz white chocolate, chopped
- 3 1/2 cups milk
- 6 hard peppermint candies, crushed fine
- 1/2 tsp peppermint extract
- 2/3 cup whipping cream

Preparation:

Beat chilled cream with crushed mints until stiff peaks form. Refrigerate for about an hour. Meanwhile, heat milk to a simmer, then mix in chocolate.

Whisk until chocolate is melted and smooth.

Add mint extract and stir through. Pour into mugs and top with minty whipped cream.

Serves 4

Chai-Spiced White Hot Chocolate



This white hot chocolate, laced with chai spices, makes an elegant winter warmer. Be sure to use only top-quality white chocolate -- make sure it contains cocoa butter, and not vegetable shortening.

Serves 2.

Prep Time: 15 minutes

Cook Time: 5 minutes

Total Time: 20 minutes

Ingredients:

- 2 tablespoons good quality white chocolate chips or grated white chocolate
- 1 cup milk or soy milk
- 1 cup water
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground cinnamon
- 1/8 teaspoon ground cardamom
- 1 whole clove
- 1 whole black peppercorn

Preparation:

Take two mugs, and place one tablespoon of white chocolate into each.

Set aside.

Place milk and water into a small saucepan.

Chai-Spiced White Hot Chocolate

Whisk in the spices.

Place over medium heat, and allow to slowly come to a boil, whisking occasionally.

As soon as the mixture begins to boil, reduce the heat to low, and remove the clove and peppercorn.

Whisk vigorously to distribute the spices and create a foam on top.

Remove from the heat.

Pour half of the milk mixture into each of the mugs.

Stir to melt the white chocolate.

Spoon some of the foam onto the top of each and serve.

Enjoy!

Iced Hot Cocoa



This iced hot cocoa recipe has all the flavor of hot chocolate, but it's chilled with ice or frozen hot chocolate. There are two versions of this recipe. The "chocolate ice cubes" version takes a little longer to make, but is far more rewarding to drink!

Prep Time: 2 minutes

Cook Time: 1 minute

Total Time: 3 minutes

Yield: One serving

Ingredients:

- 1 cup milk or milk alternative
- (For the regular ice version of the recipe) Double the manufacturer's recommended quantity of cocoa mix or hot chocolate mix
- (For the "iced chocolate cubes" version of the recipe) The manufacturer's recommended quantity of cocoa mix or hot chocolate mix
- 6-8 ice cubes or "chocolate ice cubes" (directions below)

Preparation:

Put the cocoa mix or hot chocolate mix in a glass and slowly stir in the milk or milk alternative.

When the mixture is smooth, add the ice cubes or chocolate ice cubes.

Iced Hot Cocoa

To make chocolate ice cubes:

Whisk together the manufacturer's recommended amount of hot chocolate or hot cocoa mix with one cup milk or milk alternative.

Pour the mixture into an ice cube tray.

Freeze overnight, or until the "ice chocolate cubes" are solid.

Frozen Mint Hot Chocolate



This is a chocolate mint drink with milk, ice cream, malted milk powder, and mint flavoring.

Ingredients:

- 1/2 cup chocolate malted milk powder
- 4 cups cold milk
- dash salt
- 1/4 teaspoon peppermint extract
- 1 teaspoon vanilla extract
- 1 pint chocolate or vanilla ice cream

Preparation:

In a pitcher, dissolve malted milk powder in about 1 cup of the milk; add remaining milk.

Stir in salt, peppermint, and vanilla extract.

Chill thoroughly.

Pour into glasses and add a scoop of ice cream just before serving.

Serves 4 to 6.

Frosty Mocha



Frosty mocha drink with chocolate ice cream and coffee.

Ingredients:

- 4 cups cold strong coffee
- 1/4 cup sugar
- 2 pints chocolate ice cream (about 8 scoops)

Preparation:

Combine coffee, sugar, and half of the ice cream; shake or stir until well blended.

Serve in glasses with crushed ice, topped with a scoop of chocolate ice cream.

Makes 4 servings.

Frosty Mocha



A chocolate milkshake that's extra sweet. You can really taste the cinnamon flavour too. If you prefer the stronger taste, use brown sugar instead of the white.

Ingredients:

- 4 cups chocolate ice cream
- 2 cups milk
- 1/4 cup brown sugar
- 1/4 cup white sugar
- 1/3 cup ground cinnamon

Preparation:

Blend and serve.

Serves 4

Brazilian Iced Chocolate



A cold and bubbly blend of chocolate, coffee and Cola. It's a complex blend of flavors, but who can argue with so many caffeinated ingredients. Great for an afternoon on the patio.

Ingredients:

- 2 oz unsweetened chocolate
- 1/4 cup sugar
- 1 cup coffee, hot
- 2 1/2 cups milk
- 1 1/2 cups Cola, cold

Preparation:

In a double boiler, melt the chocolate and stir in sugar.

Mix in hot coffee.

Add milk and stir until all melted and smooth.

Pour into container and chill.

Right before serving, add cold Cola.

Serve over ice.

Hot Chocolate for Adults



Don't bother chopping up chocolate, this recipe calls for easy-to-use chocolate chips. This is a pretty strong but mellow hot chocolate cocktail.

Ingredients:

- 3 cups milk
- 1/2 cup chocolate chips
- 1 cup half-n-half
- 1/2 cup rum
- 1/2 cup sugar
- 1/2 cup hazelnut liqueur (Frangelico)

Preparation:

You don't really need to chop the chocolate chips, but you can if you want the chocolate to melt really quickly.

Melt the chocolate in a double boiler, or whatever method you prefer.

In another small saucepan heat milk, half-n-half cream and sugar to almost boiling.

Stir until sugar is dissolved.

Add 1 cup of the hot milk mixture to the chocolate and mix well.

Pour into the rest of the milk and stir until smooth.

Pour in rum and liqueur.

Heat the finished hot chocolate through, and serve.

Peppermint Kiss



This is the simplest and most common way to spike hot chocolate because all you need to do is add a little peppermint schnapps to the cocoa. Not only does it add a little alcoholic warmth, but the added peppermint brings some depth to the flavor, making it just a touch sweeter as well. One garnish I find almost essential for this drink around the holidays are those mini candy canes. Just hang one on the side of the glass and allow it to melt in the warmth for an even more minty touch.

According to *The Bartender's Black Book* you may also hear this drink referred to as a Peppermint Kiss, Cocoanapps, or Snuggler.

Prep Time: 4 minutes

Total Time: 4 minutes

Ingredients:

- 2 oz peppermint schnapps
- hot chocolate
- whipped cream and chocolate sprinkles for garnish (optional)

Preparation:

Pour the schnapps into a mug or Irish coffee glass.

Fill with hot chocolate.

Stir Well.

Optionally, top with whipped cream and chocolate sprinkles or shaved chocolate.

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Preparation:

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Fill with hot chocolate.

Stir Well.

Optionally, top with whipped cream and chocolate sprinkles or shaved chocolate.

Hot Peppermint Patty



You have got to love spiked hot chocolate and this is one of the best recipes out there for it. Both peppermint schnapps and crème de menthe add that minty snap to this intensely chocolate warm drink. There's also a Peppermint Patty on the rocks that you might also enjoy, it has all the same wonderful flavors without the warmth.

Ingredients:

- 1 oz peppermint schnapps
- 1/2 oz dark crème de cacao
- 1 tsp crème de menthe
- hot chocolate
- whipped cream
- shaved chocolate or chocolate sprinkles for garnish

Preparation:

Pour the liqueurs into an Irish coffee glass

Fill with hot chocolate.

Top with whipped cream.

Garnish with shaved chocolate or chocolate sprinkles.

Grand Marnier Hot Chocolate



Thick with cream, real melted chocolate, Grand Marnier and a hint of orange zest. You'll get a pretty strong cup of hot chocolate with this recipe, so don't let the innocent orange taste fool you.

Ingredients:

- 1 cup half n' half
- 2 cups milk
- 1/2 cup orange juice
- 6 oz bittersweet chocolate, finely chopped
- 1/3 cup Grand Marnier

Preparation:

Heat half and half, milk, and orange juice until just boiling.

In a mixing bowl, add about 2/3 cup of hot milk to the chocolate and whip smooth.

Add the rest of the milk and whisk again.

Simmer for around 2 minutes to reheat through.

Add Grand Marnier and serve.

Hot Scotch Cocoa



A very simple drink, with hot chocolate mix and butterscotch schnapps. I think butterscotch and chocolate make a natural combination.

Ingredients:

- 1 oz hot chocolate mix
- 1 cup hot milk
- 1 oz butterscotch schnapps

Preparation:

Combine in a mug, and mix well.

Serves 1

Hot Cocoa Mix



- 25 oz non-fat milk powder
- 16 oz non-dairy creamer powder
- 16 oz presweetened cocoa mix
- 13 oz chocolate malted milk powder
- 1 cup powdered sugar

Mix ingredients and store in an air-tight container.

Use 2-3 tbs per mug of hot water.

Homemade Marshmallows Recipe



Making homemade marshmallows sounds difficult, but it isn't. As long as you have a candy thermometer, you can make this recipe.

And the kids will adore seeing you make something they thought was only available in a package at the grocery store. They'll also be thrilled at the taste - as with many homemade things, these marshmallows are far superior to store-bought ones.

These marshmallows make great holiday food gifts, too.

Ingredients:

- 3 packets of unflavored gelatin
- 1/2 cup water
- 2 cups granulated white sugar
- 2/3 cup corn syrup
- 1/4 cup water
- 1/4 tsp. salt
- 1-1/2 Tbsp. pure vanilla extract or vanilla bean paste
- powdered sugar
- Prep Time: 10 minutes
- Cook Time: 45 minutes
- Total Time: 55 minutes
- Yield: 24-36 marshmallows

Homemade Marshmallows Recipe

Preparation:

- Spray a 9-inch square pan with cooking spray. Dust generously with powdered sugar. If you have a Baker's Edge brownie pan, use that. It will make it a cinch to get the marshmallows out later.
- In the bowl of an electric mixer, dissolve the gelatin in the 1/2 cup of water. Let stand for 15 minutes.
- Meanwhile, pour the sugar, corn syrup and 1/4 cup of water into a small saucepan. Bring to a boil, stirring constantly, until the mixture reaches 245 degrees. (Use a clip-on candy thermometer to monitor the temperature.)
- Remove the sugar syrup from the heat. Turn the electric mixer on to low, and pour the sugar syrup into the gelatin mixture slowly.
- Once the sugar syrup is incorporated, add the salt and turn the mixer up to high. Beat on high for 10 to 15 minutes, until the mixture looks like marshmallow fluff and has tripled in volume.
- Beat in the vanilla.
- Turn off the mixer. Spray a spatula with nonstick cooking spray. Pour the marshmallow mixture into the prepared pan and use the spatula to smooth it down.
- Dust the top of the marshmallow mixture with powdered sugar. Let cool uncovered overnight.
- Dust a cutting board with powdered sugar. Invert the marshmallows onto the board, using a spatula sprayed with cooking spray to help.
- Dip a pizza cutter in powdered sugar and cut the marshmallows into squares.



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