

Ghostly White Hot Chocolate

SERVES: 4 servings | PREP TIME: 5 minutes | COOK TIME: 10 minutes | TOTAL TIME: 15 minutes

INGREDIENTS

- 4 cups whole milk
- 1 cup heavy cream
- 2 cups white chocolate chips or chopped white chocolate
- 1 teaspoon vanilla extract
- Pinch of salt
- Whipped cream (for topping)
- Mini marshmallows
- Ghost-shaped marshmallows (or regular marshmallows decorated with chocolate)
- Halloween sprinkles (orange, black, purple, white)
- Chocolate chips or melted chocolate (for ghost faces)

DIRECTIONS

Step 1: In a medium saucepan, combine milk and heavy cream. Heat over medium heat until warm (do not boil).

Step 2: Add white chocolate chips and stir constantly until completely melted and smooth.

Step 3: Stir in vanilla extract and a pinch of salt.

Step 4: Pour into mugs and top with whipped cream.

Step 5: Add mini marshmallows and a ghost-shaped marshmallow.

Step 6: Sprinkle with Halloween sprinkles and use chocolate chips or melted chocolate to create ghost faces.

Step 7: Serve immediately and enjoy your spooktacular treat!

MABEL'S NOTES

This is one of my favorite ways to bring a little Halloween magic to an ordinary night. You can make it extra special by using ghost-shaped marshmallows, but regular marshmallows work just as well. Set out a few topping options and let everyone create their own ghostly masterpiece!

Serving Suggestions:

Perfect for Halloween parties, movie nights, or a cozy night at home., Set up a toppings bar and let everyone decorate their own mug., Pair with Halloween cookies, chocolate bark, or caramel apples., For an extra festive touch, use ghost-shaped mugs if you have them., You can also make a dairy-free version using your favorite plant-based milk and white chocolate alternative.

Contains: *milk, soy*