

Halloween Hot Cocoa Bar

SERVES: 8 servings | PREP TIME: 10 minutes | COOK TIME: 10 minutes

INGREDIENTS

- 8 cups whole milk
- 1 cup heavy cream (optional, for extra richness)
- 1 cup unsweetened cocoa powder
- 3/4 cup granulated sugar (or to taste)
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- Whipped cream (for topping)
- Mini marshmallows
- Chocolate chips
- Crushed candy canes or peppermint bits
- Halloween sprinkles
- Chocolate or caramel drizzle (optional)
- Cookie sticks, wafer rolls, or Halloween cookies (for garnish)

DIRECTIONS

Step 1: In a large pot, combine milk, heavy cream (if using), cocoa powder, sugar, and salt.

Step 2: Whisk until the cocoa powder is fully dissolved and the mixture is smooth.

Step 3: Place the pot on the stove over medium heat, stirring frequently, until it is hot and steaming (about 8-10 minutes).
Do not boil.

Step 4: Remove from heat and stir in vanilla extract.

Step 5: Keep warm on the lowest heat setting, stirring occasionally.

Step 6: Set up your cocoa bar with mugs and a variety of toppings.

Step 7: Pour into mugs and let everyone create their own spooky masterpiece!

Contains: *milk, wheat, soy*