

Candy Corn Hot Chocolate: The Unexpected Fall Drink You Need to Try

unique, buttery-vanilla note



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INGREDIENTS

Swaps and Notes:

Milk Alternatives: For a lighter option, use skim milk. For a richer, almost custard-like drink, use half-and-half. Dairy-free milk like oat or almond milk will also work, but the final texture may be slightly less thick.

Boost the Flavor: A dash of vanilla extract can enhance the candy's natural vanilla flavor. For a touch of spice, add a pinch of cinnamon or nutmeg to the milk.

Make it Boozy: For an adult version, stir in a splash of Baileys, vanilla vodka, or white rum at the end. It instantly elevates it to a cozy cocktail!

The Sweetness: Candy corn is very sweet, so taste as you go. If you find it too sweet, you can always thin it out with a little more unflavored milk.

? **Instructions:** How to Make Candy Corn Hot Chocolate:

Start the Melt: In a small saucepan, combine the 1/2 cup of water and the 2/3 cup of candy corn. Place over medium-low heat.

Dissolve the Candy: Heat gently, stirring constantly with a whisk, until the candy corn is fully melted and you have a thick, syrupy liquid.

This should take about 3-5 minutes. Make sure the heat is low enough that the mixture doesn't burn or boil rapidly.

Add the Milk: Pour in the 1 1/2 cups of milk.

Continue to whisk constantly until the candy corn syrup is fully incorporated and the mixture is smooth.

Heat Through: Continue heating until the hot chocolate is steaming and warmed through, but do not allow it to boil. Once it's the right temperature, remove it immediately from the heat.

Serve and Garnish: Pour the hot chocolate into your favorite mugs. Top generously with a dollop of whipped cream, a sprinkle of mini marshmallows, and a few pieces of extra candy corn for that signature festive flair. Enjoy immediately!

Tips for Success:

Low and Slow is Key: When melting the candy corn, keep the heat on medium-low. High heat will scorch the sugar and give your drink a burnt taste.

Patience is a virtue here.

Whisking is Essential: Use a whisk, not a spoon, to ensure the candy corn dissolves completely and to keep the milk from developing a film on the surface.

Make it Ahead (Sort Of): You can melt the candy corn and water mixture, then store the syrup in the fridge for up to a week. When you're ready for a cup, just heat the syrup with your milk!

Serving Suggestions and Pairings:

The Full Fall Experience: Serve it alongside a platter of these comforting Easy Pumpkin Spice Muffins or the no-bake indulgence of a Pumpkin Delight Dessert.

Dipping Treats: The creamy richness is the perfect complement for something crunchy and chocolatey, like these fun Hot Chocolate Cookie Cups or a rich chocolate brownie. You could even use it to dunk Cinnamon Churros or shortbread cookies.

Need a Counterpoint? The sweetness of this drink is balanced perfectly by a simple, savory pairing like salted popcorn or a savory breakfast item if you're serving it in the morning.

Nutritional Information (Per Serving, Estimated):

Calories: 350-400 (Highly dependent on milk fat and toppings)

Protein: 7g

Carbohydrates: 60g (mostly sugar)

Fat: 10 15g

Storage and Leftover Tips:

Storage: Allow the hot chocolate to cool completely, then transfer it to an airtight container and store it in the refrigerator for up to 2 days. The color and flavor will hold up well.

Reheating: Reheat gently in a small saucepan over low heat, whisking constantly until smooth and hot. The mixture may separate slightly in the fridge,

but gentle reheating and whisking will bring it back together.

Creative Use: You can use cold leftovers as a sweet creamer for your morning coffee or as the base for a themed milkshake!

More Recipes You Will Love:

These Chocolate Chip Cookie Dough Brownie Bombs are My Favorite Sweet Obsession

This Blueberry Lemonade is My Favorite Refreshing Drink for Sunny Days

Final Thoughts:

DIRECTIONS

1. Follow these simple steps for a warm, delicious treat.
2. **Start the : Melt:** In a small saucepan, combine the 1/2 cup of water and the 2/3 cup of candy corn. Place over medium-low heat.
3. **Dissolve the : Candy:** Heat gently, stirring constantly with a whisk, until the candy corn is fully melted and you have a thick, syrupy liquid. This should take about 3-5 minutes. Make sure the heat is low enough that the mixture doesn't burn or boil rapidly.
4. **Add the : Milk:** Pour in the 1 1/2 cups of milk. Continue to whisk constantly until the candy corn syrup is fully incorporated and the mixture is smooth.
5. **Heat : Through:** Continue heating until the hot chocolate is steaming and warmed through, but do not allow it to boil. Once it's the right temperature, remove it immediately from the heat.
6. **Serve and : Garnish:** Pour the hot chocolate into your favorite mugs. Top generously with a dollop of whipped cream, a sprinkle of mini marshmallows, and a few pieces of extra candy corn for that signature festive flair. Enjoy immediately!
7. **Tips for Success: Low and Slow is Key:** When melting the candy corn, keep the heat on medium-low. High heat will scorch the sugar and give your drink a burnt taste. Patience is a virtue here.
8. **Whisking is : Essential:** Use a whisk, not a spoon, to ensure the candy corn dissolves completely and to keep the milk from developing a film on the surface.
9. **Make it : Ahead (Sort Of):** You can melt the candy corn and water mixture, then store the syrup in the fridge for up to a week. When you're ready for a cup, just

heat the syrup with your milk!

10. **Serving Suggestions and Pairings:** This hot chocolate is a sweet treat all on its own, but it pairs wonderfully with other fall and holiday desserts.
11. **The : Full Fall Experience:** Serve it alongside a platter of these comforting Easy Pumpkin Spice Muffins or the no-bake indulgence of a Pumpkin Delight Dessert.
12. **Dipping : Treats:** The creamy richness is the perfect complement for something crunchy and chocolatey, like these fun Hot Chocolate Cookie Cups or a rich chocolate brownie. You could even use it to dunk Cinnamon Churros or shortbread cookies.
13. **Need a : Counterpoint?** The sweetness of this drink is balanced perfectly by a simple, savory pairing like salted popcorn or a savory breakfast item if you're serving it in the morning.
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Calories: 350-400 (Highly dependent on milk fat and toppings)
15. **Protein:** 7g
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17. **Fat:** 10 15g
18. ***Note:** This is a festive treat and should be enjoyed as such! The high sugar content is due to the candy corn itself.
19. **Storage and Leftover Tips:** This hot chocolate is definitely best enjoyed fresh and hot. However, if you have any leftovers:
20. **Storage:** Allow the hot chocolate to cool completely, then transfer it to an airtight container and store it in the refrigerator for up to 2 days. The color and flavor will hold up well.
21. **Reheating:** Reheat gently in a small saucepan over low heat, whisking constantly until smooth and hot. The mixture may separate slightly in the fridge, but gentle reheating and whisking will bring it back together.
22. **Creative : Use:** You can use cold leftovers as a sweet creamer for your morning coffee or as the base for a themed milkshake!
23. **More Recipes You Will Love:** If you love sweet, fun, and unexpected treats, you have to try these favorites from the Chef Maniac kitchen:
24. **These : Chocolate Chip Cookie Dough Brownie Bombs** are My Favorite Sweet Obsession
25. **This : Blueberry Lemonade** is My Favorite Refreshing Drink for Sunny Days

SWAPS & NOTES

Water 1/2 cup Helps the candy corn dissolve smoothly.

Candy Corn 2/3 cup The star of the show!

Feel free to adjust to your desired level of sweetness.

Milk 1 1/2 cups Whole milk works best for maximum creaminess, but any milk will do.

TIPS FOR SUCCESS

Low and Slow is Key: When melting the candy corn, keep the heat on medium-low .

High heat will scorch the sugar and give your drink a burnt taste.

Whisking is Essential: Use a whisk, not a spoon, to ensure the candy corn dissolves completely and to keep the milk from developing a film on the surface.

Make it Ahead (Sort Of): You can melt the candy corn and water mixture, then store the syrup in the fridge for up to a week.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/candy-corn-hot-chocolate-the-unexpected-fall-drink-you-need-to-try/>