

Christmas Eve Aurora Cocoa: The Magical White Hot Chocolate That Lights Up the Night

Christmas Eve Aurora Cocoa: The Magical Winter Treat That Lights Up the Night



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INGREDIENTS

Swaps and Notes:

Dairy-Free Option: Use a rich, full-fat plant-based milk like oat or full-fat coconut milk, and ensure your white chocolate chips are vegan-friendly.

For Extra Richness: Swap 1/4 cup of the milk for heavy cream.

Spice it Up: A pinch of nutmeg or a splash of peppermint extract (start with 1/8 tsp) can add a delightful holiday warmth to the base.

DIRECTIONS

1. The key to this recipe is creating the colors separately and gently combining them at the end.
2. **Step 1: Make the White Hot Chocolate Base:** In a small saucepan, heat the whole milk over medium heat. Stir constantly to prevent scalding. You want the milk to be warm and steaming, but do not let it boil.
3. Once warm, reduce the heat to low and stir in the white chocolate chips until they are completely melted and the mixture is smooth and velvety.
4. Remove the saucepan from the heat and stir in the vanilla extract.
5. **Step 2: Divide and Color:** Carefully divide the finished white hot cocoa base into three separate small bowls or measuring cups. Try to pour roughly equal amounts.
6. Add a few drops of food coloring to each bowl: one bowl gets blue, one gets green, and one gets purple. Stir each bowl gently until the color is vibrant and uniform.
7. **Step 3: Create the Aurora Effect:** Take your favorite large mug. Start by slowly pouring a small amount of the blue cocoa along one side of the mug.
8. Next, pour a small amount of the green cocoa over a different section of the blue.
9. Finally, add a small amount of the purple cocoa.
10. Repeat this process, layering the three colors until the mug is full.
11. **Optional:** To get a slightly more blended, flowing "aurora" effect, take a small spoon or toothpick and gently swirl the liquid once or twice. Be careful not to over-mix, or the colors will turn murky.

12. Step 4: Garnish and Serve: Top the cocoa generously with a cloud of whipped cream.
13. Finish with a sprinkle of edible glitter for that final, shimmering touch of magic. Serve immediately!

SWAPS & NOTES

Whole Milk 2 cups Whole milk yields the creamiest result, but any milk (2%, almond, oat) works.

White Chocolate Chips 1/2 cup High-quality chips melt smoothly and provide the best flavor.

Vanilla Extract 1/4 tsp Enhances the sweetness and depth of the white chocolate.

Food Coloring 3-4 drops each Liquid or gel food coloring in blue, green, and purple .

TIPS FOR SUCCESS

Use Gel Coloring: Gel food coloring provides a much brighter, more intense color payoff than liquid coloring, which is essential for that eye-catching aurora effect.

Patience is Key for the Pour: Pouring slowly and carefully down the side of the mug helps the colors layer neatly.

If you dump them in quickly, they will mix instantly.

Don't Over-Swirl: Seriously, one or two gentle swirls are enough.

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