

Frosty Cocoa Kisses: The Ultimate Peppermint Hot Chocolate Cocktail for the Holidays

Frosty Cocoa Kisses: The Ultimate Peppermint Hot Chocolate Cocktail



METHOD

Slow cooker

PRINT

Recipe Card

SAVE

PDF

SOURCE

ChefManiac

INGREDIENTS

Swaps and Notes:

The Chocolate Base: For an extra-rich drink, I highly recommend using a whole milk or cream-based hot chocolate. You can also use dark chocolate cocoa for a less sweet, deeper flavor.

The Alcohol: Creamier: Replace the chocolate vodka with Baileys Irish Cream or Kahlœa for a luscious, creamy base.

Stronger Mint: If you love mint, increase the schnapps to ¾oz, but taste as you go!

Mocktail Version: To make this family-friendly, replace the chocolate vodka and schnapps with extra chocolate milk and 1 teaspoon of peppermint syrup (like the kind used for coffee).

How to Make Frosty Cocoa Kisses:

DIRECTIONS

1. This is a simple stir-and-serve cocktail, perfect for quick assembly.
2. **Step 1: Prep the Hot Chocolate** Warm up your favorite hot chocolate until it is piping hot. This is crucial for melding the flavors and making it truly cozy.
3. **Step 2: Assemble the Drink** Pour the warm hot chocolate into your festive mug or glass.
4. **Step 3: Add the Spirits** Carefully stir in the 1 oz chocolate vodka or crème de cacao and the ¾ oz peppermint schnapps until fully combined.
5. **Step 4: Garnish and Serve** Top generously with a large swirl of whipped cream. Finish by sprinkling with crushed candy canes or elegant chocolate curls. Serve immediately while it's still warm and the "frosty" garnish contrasts beautifully with the heat.

SWAPS & NOTES

& Preference Rich Hot Chocolate 3 oz Use your favorite homemade or high-quality mix.

Chocolate Vodka or Crème de Cacao 1 oz Crème de cacao gives a richer, sweeter, more decadent chocolate flavor.

Peppermint Schnapps ¾ oz Use a good quality brand for a clean, refreshing mint flavor.

Whipped Cream For topping Freshly whipped cream is always best!

TIPS FOR SUCCESS

Use Quality Chocolate: Since hot chocolate is the main ingredient, don't skimp.

A rich, high-quality cocoa mix or homemade European-style drinking chocolate will make a huge difference.

Mug Matters: Choose a glass mug if possible!

Seeing the swirl of the rich cocoa and the white whipped cream adds to the festive visual appeal.

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

Original recipe: <https://chefmaniac.com/frosty-cocoa-kisses-the-ultimate-peppermint-hot-chocolate-cocktail-for-the-holidays/>