

## Hot Chocolate with Marshmallows Recipe: A Cozy and Creamy Drink

There are several reasons why this hot chocolate recipe stands out from the rest:



**TIME**  
**10 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 2 cups whole milk
- 1 cup heavy cream
- 1/2 cup unsweetened cocoa powder
- 1/2 cup granulated sugar
- 1 teaspoon vanilla extract
- 1/2 cup semi-sweet chocolate chips
- Marshmallows (for topping)

### DIRECTIONS

- 1. Combine :** Ingredients: In a medium saucepan, combine the cocoa powder and sugar. Gradually whisk in the whole milk and heavy cream until smooth. This step is crucial for avoiding lumps in your hot chocolate.
- 2. Heat the :** Mixture: Place the saucepan over medium heat. Stir continuously until the mixture is warm but not boiling. This gentle heating helps to meld the flavors without scorching the milk.
- 3. Add :** Chocolate: Once the mixture is warm, add the semi-sweet chocolate chips and continue stirring until they are completely melted and incorporated. This is where the magic happens, transforming your drink into a rich chocolate delight.
- 4. Finish with :** Vanilla: Remove the saucepan from heat and stir in the vanilla extract. This adds a lovely aromatic quality to your hot chocolate.
- 5. Serve and :** Enjoy: Pour the hot chocolate into mugs and top with a generous handful of marshmallows. For an extra touch, you can toast the marshmallows with a kitchen torch for a s'mores-like flavor!

### TIPS FOR SUCCESS

**Experiment with Flavors:** Try adding a pinch of cinnamon or a drop of peppermint extract for a festive twist.

You can also use flavored syrups for a unique taste.

**Make it Dairy-Free:** Substitute almond milk or oat milk for a dairy-free version.

Just be sure to choose a brand that is creamy enough to mimic the richness of whole milk.

