

everything HOSPITALITY



SPIKED PEPPERMINT HOT CHOCOLATE

A rich, creamy, delicious Spiked Peppermint Hot Chocolate is the perfect way to celebrate '11 Pipers Piping'! Pair it with Peppermint Schnapps for adult holiday cheer!

RECIPE:

3 Cups of Whole Milk
2/3 Cup Chocolate Chips
1/4 Cup Sugar
Pinch of Salt
1 1/4 Oz. Peppermint Schnapps - per glass
1 1/4 Oz. Creme de Cocoa - per glass
Toppings:
Marshmallows
Crushed Peppermint Candies or Candy Canes

INSTRUCTIONS:

how to make Spiked Peppermint Hot Chocolate

1. In a medium saucepan, add Milk, Chocolate Chips, Sugar, and Salt. Heat on medium-low heat, whisking frequently. Continue whisking until the chocolate melts completely and the mixture comes to a low simmer. Be careful not to let the mixture boil. Once the liquid comes to a low simmer, promptly remove it from heat.
2. Grab 3 medium mugs, add 1 1/4 Oz. (1 Shot) each of the Peppermint Schnapps and Creme de Cocoa.
3. Carefully ladle in the Hot Chocolate to each mug.
4. Top with Marshmallows and Crushed Peppermints. Enjoy promptly while hot.