

if it tastes good, eat it.



sweet notes →

Spiced Hot Chocolate Mix (makes 2 cups of mix)

1 cup unsweetened cocoa powder, sifted
4 ounces mini semi-sweet chocolate chips
1/3 cup packed light brown sugar
1/8 cup granulated sugar
1 tsp espresso powder
1/8 tsp ground nutmeg
1/4 tsp ground cinnamon
1/4 tsp sea salt
1/8 tsp cayenne pepper

Add all ingredients in a medium sized bowl and mix until thoroughly combined. Store in an airtight container for up to 6 months.

Cinnamon Chocolate Marshmallow Swizzle Sticks (makes 6)

6 large marshmallows
6 cinnamon sticks
4 ounces dark chocolate chips
3 - 4 tbsp heavy cream
sanding sugar

Insert one cinnamon stick in the bottom of each marshmallow and set aside. In a microwave safe bowl, heat the chocolate chips and heavy cream for :30 then remove and stir to melt completely. Let the chocolate cool just a bit, then dip each marshmallow halfway and twirl to remove extra chocolate. Sprinkle with a dusting of sanding sugar. Chill to set. Serve with a steamy mug of spiced hot cocoa.

JOY

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Spiced Hot Chocolate for Two

Combine 1 1/4 cups whole milk, 1 cup half-and-half and 1 tsp vanilla in a medium saucepan and heat until just steaming. Turn the heat to low and simmer for 3 - 4 minutes. Remove from heat and whisk in 1/3 cup hot chocolate mix until smooth and creamy. Top with whipped cream or marshmallows.

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