

William's Winterfest Hot Cocoa or Father's Spiked Hot Cocoa

INGREDIENTS – Makes 2 servings

- 1 cup milk & 1 cup half and half (or 2 cups milk) – Coconut milk can be substituted for a Vegan version
- 4 tablespoons cocoa powder
- 3 tablespoons sugar or granulated sweetener
- 1/8 teaspoon salt
- 1/4 teaspoon vanilla extract
- Or use your favorite hot chocolate mix (regular or white) with either hot water or hot milk



For Father's Spiked Hot Cocoa

3 oz (combined) of Alcoholic Beverage(s) of choice (1.5 oz per mug):

- 1/2 Kahlua plus 1/2 butterscotch schnapps
- 1/2 Spiced Rum plus 1/2 Butterscotch Schnapps
- Irish Cream Liqueur
- Rumchata
- Whiskey
- Coconut Rum
- Whipped or Vanilla Vodka



Optional Toppings & fun extras:

- Whipped cream
- Ice cream flavor of choice (add into mug before pouring in hot cocoa)
- A couple dollops of peanut butter or Nutella (add when heating up milk)
- A pinch of chili powder and cinnamon will transform your beverage into Mexican Hot Chocolate!
- Oreo cookies - 4 or 5 ground cookies stirred into hot milk & crushed cookies on top!
- Peppermint extract (~ 1/2 teaspoon per mug) and crushed peppermint candies on top
- Stir your chocolate with a cinnamon stick
- A shot of Espresso
- Mini marshmallows
- Caramel, butterscotch and/or chocolate sauces
- Sprinkles or Chocolate shavings



INSTRUCTIONS

- In a medium saucepan, combine the milk, half and half, cocoa, sugar, and salt
- Heat over medium heat until steaming hot
- Remove from heat, stir in the vanilla
- Alternately, use your favorite hot chocolate or white hot chocolate mix (with hot water or hot milk) or recipe using chocolate chips or chocolate bars melted in the milk
- Optional – stir in alcohol of choice
- Pour the hot chocolate into 2 heat safe mugs. (If adding ice cream, add to cup first and pour hot chocolate over it.)
- Add toppings of choice