



# MELTING GHOST HOT CHOCOLATE



Creamy and rich homemade white hot chocolate gets a Halloween twist with little marshmallow ghost with this spooky Melting Ghost Hot Chocolate!

PREP TIME 5 minutes COOK TIME 5 minutes TOTAL TIME 10 minutes

## INGREDIENTS

### WHITE HOT CHOCOLATE

1 teaspoon vanilla extract  
1/2 cup heavy cream  
1 1/2 cups whole milk  
4 ounces white chocolate chips

## INSTRUCTIONS

### WHIPPED CREAM

In the bowl of a mixer add 1 cup heavy cream and the sugar. Whip on medium high until stiff peaks form. Mix in vanilla.

### WHITE HOT CHOCOLATE

Add the whole milk, heavy cream, vanilla and white chocolate chips to a medium saucepan. Heat over medium-low heat, stirring occasionally. Heat until the white chocolate is melted and the hot chocolate starts to simmer. Do not let it burn or boil! Pour hot chocolate into mugs. Top with whipped cream and/or ghost marshmallows

### FOR MARSHMALLOW GHOST

Draw little faces on marshmallows with edible marker and toss into hot chocolate right before serving.

YIELD: 2 Servings

### WHIPPED CREAM FOR TOPPING

1/2 teaspoon vanilla extract  
1 tablespoon sugar  
1 cup heavy whipping cream

### GHOST MARSHMALLOWS

black edible marker  
mini marshmallows