



# WINTER COCOA RECIPE CARDS

BY

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# ■ PEPPERMINT MOCHA

## DREAM INGREDIENTS:

- 2 TBSP COCOA POWDER
- 1 TBSP INSTANT COFFEE
  - 1 CUP WARM MILK
- ½ TSP PEPPERMINT EXTRACT
- WHIPPED CREAM + CRUSHED CANDY CANE (FOR TOPPING)

## INSTRUCTIONS:

MIX COCOA POWDER, COFFEE, AND MILK UNTIL SMOOTH. ADD PEPPERMINT EXTRACT. TOP WITH WHIPPED CREAM AND CRUSHED CANDY CANE FOR A FESTIVE TOUCH.

# ■ SALTED CARAMEL BLISS

## INGREDIENTS:

- 2 TBSP HOT CHOCOLATE MIX
- 1 TBSP CARAMEL SAUCE
- PINCH OF SEA SALT
- 1 CUP STEAMED MILK
- WHIPPED CREAM + CARAMEL DRIZZLE

## INSTRUCTIONS:

STIR HOT CHOCOLATE MIX AND CARAMEL SAUCE INTO STEAMED MILK. ADD SEA SALT. TOP WITH WHIPPED CREAM AND CARAMEL DRIZZLE FOR A SWEET-SALTY INDULGENCE.

# ■ NUTTY COCOA CRUSH

## INGREDIENTS:

- 2 TBSP COCOA MIX
- 1 TBSP HAZELNUT SPREAD
- 1 CUP WARM MILK
- ½ TSP VANILLA EXTRACT
- CRUSHED NUTS OR CHOCOLATE SHAVINGS

## INSTRUCTIONS:

WHISK COCOA MIX, HAZELNUT SPREAD, AND MILK UNTIL CREAMY. ADD VANILLA EXTRACT AND TOP WITH NUTS OR CHOCOLATE SHAVINGS FOR CRUNCH.

# ♥■ CINNAMON KISS COCOA

## INGREDIENTS:

- 2 TBSP COCOA POWDER
  - 1 TBSP SUGAR
  - 1 CUP HOT MILK
- ¼ TSP CINNAMON POWDER
- DASH OF CHILI POWDER (OPTIONAL)

## INSTRUCTIONS:

COMBINE COCOA, SUGAR, AND CINNAMON IN HOT MILK. STIR WELL. ADD A TINY DASH OF CHILI FOR A COZY, WARMING TWIST.

