

WINTER COCOA RECIPE CARDS

BY

THE MIDNIGHT SCRIBBLER

■ PEPPERMINT MOCHA

DREAM INGREDIENTS:

- 2 TBSP COCOA POWDER
- 1 TBSP INSTANT COFFEE
 - 1 CUP WARM MILK
- $\frac{1}{2}$ 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
- $\frac{1}{4}$ 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.

