

Choco Fever Dream

Hot Cocoa With Marshmallows Recipe

5 min Prep time	**10 min** Cook time	**15 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups whole milk
- [ ] 2 tbsp unsweetened cocoa powder
- [ ] 2 tbsp granulated sugar
- [ ] 1/4 tsp vanilla extract
- [ ] Pinch of salt
- [ ] 1 cup mini marshmallows

Optional Toppings

- [ ] Cinnamon sprinkle
- [ ] Whipped cream swirl
- [ ] Chocolate shavings

Instructions

1. Pour the milk into a small saucepan and warm over medium-low heat until just steaming; do not let it boil.
2. In a separate bowl, whisk together cocoa powder, sugar, and a pinch of salt; this dry blend prevents clumps.
3. Gradually add the dry blend to the warm milk, whisking continuously until fully incorporated and smooth.
4. Stir in the vanilla extract, then remove the saucepan from heat.
5. Pour the hot cocoa into mugs, top generously with mini marshmallows, and let them melt slightly before sipping.

Nutrition per serving

210 kcal	6 g	30 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer extra richness, replace half the milk with heavy cream.
- For a vegan version, use plant-based milk and dairy-free marshmallows.
- A dash of orange zest can add a bright, festive note.