

Choco Fever Dream

Smores Hot Chocolate – Warm Dessert Drink

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

Ingredients

Base

- [ ] 2 cups whole milk
- [ ] 3 tbsp unsweetened cocoa powder
- [ ] 2 tbsp sugar (or honey)
- [ ] 1 tsp vanilla extract
- [ ] A pinch of sea salt

Toppings

- [ ] ½ cup mini marshmallows, lightly toasted
- [ ] ¼ cup graham cracker crumbs
- [ ] Optional: whipped cream and chocolate drizzle

Instructions

1. In a saucepan over medium heat, whisk together milk, cocoa powder, and sugar until smooth; melt fully.
2. Add vanilla and a pinch of sea salt; stir gently, then remove from heat.
3. Toast mini marshmallows in a dry skillet until golden, then set aside.
4. Pour the hot chocolate into mugs, top with toasted marshmallows, graham cracker crumbs, and optional whipped cream.
5. Finish with a drizzle of melted chocolate; enjoy while steam curls up.

Nutrition per serving

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

Tips & notes

- For a richer taste, use half-and-half instead of all milk.
- Be careful when toasting marshmallows – a quick glance prevents burning.
- If you prefer a spicier note, add a pinch of cinnamon.