



## *S'mores Hot Chocolate*

SERVINGS: 2

TOTAL TIME: 10 MINS

### INGREDIENTS

- 3 cups milk, any kind
- ¼ cup cocoa powder
- 2 tbsp chocolate syrup
- 3 tbsp sugar
- Pinch of salt
- Sweet biscuits of choice, crushed for lining rim
- ½ cup marshmallows

### DIRECTIONS

1. Preheat oven grill to low and position racks so that there is room to fit the mugs underneath the grill. Line a baking tray with foil and place on the rack ready for the mugs.
2. Heat milk in a saucepan over medium heat until warmed through, do not allow milk to boil.
3. Add cocoa powder, chocolate syrup, sugar, and salt and whisk until combined.
4. Cut a couple of marshmallows in half and rub the cut side around the top of the mugs so that the crushed biscuits will stick. Dip mug in biscuit crumbs until well lined.
5. Pour in hot chocolate and top with marshmallows. Place mugs on baking tray and grill marshmallows until browned.
6. Remove from the oven and serve with holders or a small towel to protect hands from heat. Drizzle top with chocolate syrup and extra biscuit crumbs if desired.