Hot Chocolate on a Stick



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Recipe by: Laura Vitale

Makes 9-12

Prep Time: 10 minutes Cook Time: minutes

Ingredients

- 4 oz of Bittersweet Chocolate
- ___8 oz of Milk Chocolate
- __Few Marshmallows
- ___2 oz of White Chocolate
- ___Sprinkles

1) Melt the bittersweet and milk chocolate together in the microwave and set aside. In a separate small bowl melt the white chocolate and set that aside as well.

2) Grease an ice cube tray with a little coconut oil, then fill it with the bittersweet chocolate mixture (make sure it is 2 tbsp of filling each) followed by a few marshmallows, a drizzle of white chocolate and a few sprinkles.



3) Pop them in the freezer for an hour but after 10 minutes pop a popsicle stick in the center so it sets.

4) When ready to serve, heat up your milk until simmer and swirl until melted.

To serve: 1/2 cup of Whole Milk 1/4 cup of Heavy Cream Note, If you prefer non dairy milk, skip the cream and use 3/4 cup of your favorite non dairy milk (unsweetened vanilla almond milk works so well!)