

Fannie May®

Deluxe HOT CHOCOLATE



You'll need:

Small sauce pan
Heat-safe spoon
Immersion blender

Yields 10 fl. oz.

Ingredients:

1.8oz Fannie May® dark chocolate bar, *roughly chopped*
1 cup whole milk
1 pinch salt
¼ tsp vanilla extract
1 tsp sugar
1 tsp cocoa powder
Your favorite hot chocolate toppings

Instructions:

1. Pour whole milk and sugar into a small sauce pan and bring to a slow boil.
2. Place roughly chopped 1.8oz Fannie May® dark chocolate bar into your favorite mug with cocoa powder, vanilla extract, and salt.
3. Pour whole milk over the contents of your mug. Let sit 2-3 minutes.
4. Using an immersion blender, combine your ingredients until well-blended.
5. Garnish with your favorite hot chocolate toppings like marshmallows, whipped cream, or sprinkles!