

A PERFECT DAY STEAMING HOT CHOCOLATE

[4-6 servings]

INGREDIENTS:

- * 8 ounces semisweet chocolate bars, broken into pieces [you can use chocolate chips]
- * 1 3/4 cups whole milk
- * 1/2 cup heavy cream
- * 2 teaspoons brown sugar [to taste]
- * 1/2 teaspoon vanilla extract

DIRECTIONS:

1. Place chocolate pieces, milk, cream, brown sugar and vanilla extract into a pot over medium-low heat.
2. Stir until the chocolate comes to a low simmer and is completely smooth
3. The hot chocolate should be thick, but if it is too thick, an additional 1/4 cup milk.
4. If you have an immersion blender or milk foamer, froth the hot chocolate, then serve! Always feel free to add a marshmallow!

