



White Peppermint Hot Chocolate
Sourced from eDining.ca

Servings: 4

Ingredients:

- 2/3 cup chilled whipping cream
- 6 peppermint candies, crushed
- 3-1/2 cup milk
- 8oz. white chocolate, chopped
- 1/2 tsp peppermint extract

Beat cream and crushed candy together in a bowl until stiff peaks form. Cover and refrigerate mixture for at least 1 hour.

Slowly bring milk to a simmer over medium-high heat. Drop in white chocolate, whisking until mixture is smooth and thoroughly melted. Bring to a simmer, whisking constantly. Add peppermint extract. Pour into serving mugs and top with 1 spoonful of whipped cream. Drink can be sprinkled with crushed candy, if desired, before serving.

“Indulge & Enjoy”