



Salted Caramel Hot Mocha

Makes: 4 servings

Prep Time: 10 minutes Cook Time: 10 minutes

Total Time: 20 minutes

Snowmen:

- Regular marshmallows
- Pretzel sticks
- Rosemary sprigs
- Melted chocolate
- Peppermint meringue cookies

Hot Mocha:

- 4 & 1/2 cups canned coconut milk (3 cans), or whole milk
- 1/2 cup semi-sweet chocolate chips
- 1/4 cup unsweetened cocoa powder
- 1/4 cup salted caramel sauce
- 4-6 shots espresso (or 1/2 cup black coffee)
- 1 tbsp vanilla extract
- 1 pinch flaky salt
- Whipped cream, for serving
- Grated cinnamon or chocolate shavings (optional)

Snowmen:

Slide 1 marshmallow onto the middle of a pretzel stick. Press another marshmallow onto the bottom end of the pretzel stick. Tie the rosemary sprig around the top portion of the pretzel, then slide another marshmallow onto the top of the pretzel to secure the rosemary. You should have 3 pretzels lined up with a "rosemary scarf". Lay the snowman down flat on a parchment lined baking sheet (see above photos).

Spoon the melted chocolate into a small ziplock bag and snip a very small portion of the corner off. Using the chocolate, draw the snowman eyes, a nose, a smile, and buttons. Dollop a small amount of melted chocolate on top of the snowman's head. Press a meringue cookie into the chocolate. Chill in the fridge until the chocolate is firm, 10 minutes.

Use the marshmallows however you please! They keep well in a sealed container for up to a month. If storing longer than a day, skip the rosemary.

Hot Mocha:

Add the coconut milk, chocolate chips, cocoa powder, caramel, espresso, vanilla, and a pinch of salt to a large pot. Place the pot over medium low heat until the milk is scalding, but not boiling. Be sure to stir the pot often to make sure nothing is sticking to the bottom and burning.

Once the mocha is steaming, ladle into mugs, dollop with whipped cream, and top with marshmallows - if desired. Drink and enjoy!

Recipe from Half Baked Harvest