



Whipped Hot Chocolate Flip

Makes: 2 servings

Prep Time: 5 minutes Cook Time: 5 minutes

Total Time: 10 minutes

- 1 cup heavy or whipping cream
- 1/4 cup cocoa powder, plus more for sprinkling
- 2 tbsp confectioners' sugar
- 1 cup whole milk, warmed to your desired temperature (see Chef's Notes)
- 1 cup water, warmed to your desired temperature (see Chef's Notes)
- 1/4 tsp pure vanilla extract
- Biscotti, for dunking

In the bowl of a stand mixer with the whisk attachment, mix the whipping cream, cocoa powder and confectioners' sugar on low-speed. Turn up speed, and mix on medium high until soft peaks form, about 2 minutes.

Whisk the warmed milk, water and vanilla in a measuring cup and divide between two mugs.

Using a rubber spatula, divide the chocolate whipped cream evenly and top the milk mixture with the cream. Garnish with a dusting of cocoa powder and serve with biscotti.

Chef's Notes:

Everyone has a different idea of what temperature they enjoy hot chocolate. Heat your milk and water to your liking.

You can heat the milk and water in the microwave or in a small sauce pan.