

Introduction

S'mores Hot Chocolate is the ultimate winter comfort drink that combines the nostalgic flavors of classic s'mores with the rich, creamy delight of hot chocolate. This indulgent beverage is perfect for cozy evenings by the fireplace or as a sweet treat to warm you up after a long day outside in the cold. With its smooth chocolate base and delightful toppings that replicate the beloved s'mores experience, this S'mores Hot Chocolate is a must-try for chocolate lovers and s'mores enthusiasts alike.

Detailed Ingredients

2 tablespoons sugar (adjust to taste)
3 tablespoons cocoa powder
2 1/2 cups whole milk
10 Ghirardelli's dark chocolate wafers
8 mini marshmallows (optional for garnish)
1 tablespoon marshmallow creme (for rim garnish)
1 graham cracker, crushed (for rim garnish)

Prep Time

Prep Time: 5 minutes

Cook Time, Total Time, Yield

Cook Time: 5 minutes
Total Time: 10 minutes
Yield: 1 large mug

Detailed Directions and Instructions

Crush the Graham Cracker

Begin by placing a graham cracker in a ziplock bag and seal it tightly. Use a rolling pin or your hands to crush the graham cracker into fine crumbs. This will create the perfect crunchy garnish for your s'mores hot chocolate.

Prepare the Rim of the Mug

Pour the crushed graham cracker crumbs into a shallow dish. Take a large mug and rub a layer of marshmallow creme around its rim. This sticky layer will help the graham cracker crumbs adhere perfectly. Next, dip the rim of the mug into the dish of graham cracker crumbs, making sure to coat it well.

Combine Ingredients in a Saucepan

In a medium-sized saucepan, combine the whole milk, sugar, cocoa powder, and dark chocolate wafers. Whisk these ingredients together over medium-low heat.

Whisk Continuously

As the mixture heats up, it is essential to whisk continuously to prevent the chocolate from burning on the bottom. The goal is to melt the chocolate and create a smooth, creamy hot chocolate.

Pour into the Mug

Once the chocolate is fully melted and the mixture is smooth, carefully pour the hot chocolate into your prepared mug. The graham cracker rim will add an extra layer of flavor to every sip.

Top with Marshmallows

For that classic s'mores experience, top your hot chocolate with 8 mini marshmallows. If you're feeling adventurous, use a kitchen torch to lightly toast the marshmallows for that delicious, smoky flavor reminiscent of a campfire treat.

Notes

Feel free to adjust the amount of sugar in the recipe to suit your taste preference. If you prefer a sweeter hot chocolate, add an extra tablespoon of sugar.

Customized Chocolate

If you're not a fan of dark chocolate, you can substitute with milk chocolate wafers for a creamier and sweeter flavor.

Cook Techniques

Whisking

Whisking is crucial in this recipe as it helps incorporate all the ingredients smoothly and prevents any burning at the bottom of the saucepan.

Toasting

Toasting the marshmallows adds a delicious depth of flavor. Use a kitchen torch carefully, moving it back and forth to achieve an even toast without burning them.

Warming Milk

When warming the milk, be sure to use low to medium heat. High heat could cause the milk to scald, so it's best to be patient and whisk gently until everything is melted and combined.

FAQ

What can I use instead of Ghirardelli wafers?

You can use any quality dark chocolate, chocolate chips, or cocoa powder as an alternative, but make sure to adjust the quantities if using chocolate bars.

Can I make this ahead of time?

While S'mores Hot Chocolate is best enjoyed fresh, you can pre-make the hot chocolate and store it in the refrigerator. Reheat it gently before serving, and then add the marshmallow toppings.

Can I make this recipe vegan or dairy-free?

Yes! Substitute whole milk with a dairy-free alternative such as almond milk, soy milk, or oat milk, and use a vegan chocolate. Ensure the marshmallow crème and graham crackers are also vegan.

Conclusion

S'mores Hot Chocolate is a delightful fusion of flavors that satisfies sweet cravings while evoking fond memories of campfire gatherings. With its creamy texture, rich chocolate taste, and satisfying toppings, this drink is perfect for any occasion, especially during the colder months. It's an experience in a mug that warms the heart as much as it warms the body.

More Recipes Suggestions and Combination

Chocolate Mint Hot Chocolate

Add a peppermint twist to your hot chocolate with mint chocolate wafers or a splash of peppermint extract for a refreshing winter delight.

Peanut Butter Cup Hot Chocolate

Mix in some peanut butter with your hot chocolate for a rich, indulgent treat reminiscent of classic peanut butter cups.

Spicy Mexican Hot Chocolate

Add a pinch of cayenne pepper and cinnamon for a spicy kick that complements the richness of the chocolate beautifully.

Nutella Hot Chocolate

Substitute half of the chocolate with Nutella for a creamy and nutty flavor that is irresistible.

Caramel Drizzle Hot Chocolate

Drizzle caramel sauce over the marshmallows for added sweetness and a gourmet touch.

Enjoy your foray into the delightful world of S'mores Hot Chocolate and don't forget to experiment with flavors and toppings!