

. HOW TO MAKE .

#SweetSoutheastern

MERRY MINT COCOA

SOUTHEASTERN LOUISIANA UNIVERSITY

Ingredients

- 5 ²/₃ c. milk (whole or 2%)
- 2 tbsp. mint extract
- 1 ¹/₂ tsp. pure vanilla extract
- 11 oz. bag white chocolate chips (about 1 ²/₃ cups)
- Green food coloring
- Whipped cream
- Gold sugar dust



Instructions

* Cook Careingly

- Warm milk on medium until hot but not boiling; stir regularly.
- Slowly stir in white chocolate chips until melted and thoroughly mixed with the milk.

* Flavor Fiercely

- Add in mint and vanilla extracts.
- Add food coloring until desired color is achieved.

* Construct Creatively

- Pour gold sugar dust on a small plate. Lightly dip the rim of the glass in the Merry Mint Cocoa, then onto the gold sugar dust for a golden rim.
- Pour cocoa into glasses, and then top with whipped cream and green or gold sprinkles.