



Long Livo

Hot Cocoa With Marshmallows Recipe

5 min

Prep time

10 min

Cook time

15 min

Total time

4

Servings

Easy

Difficulty

American

Cuisine

Ingredients

Main Ingredients

- ☐ 2 cups whole milk
- ☐ 2 tbsp unsweetened cocoa powder
- ☐ 2 tbsp granulated sugar
- ☐ 1/4 tsp vanilla extract

- ☐ Pinch of salt
- ☐ 1 cup mini marshmallows

Optional Toppings

- ☐ Cinnamon sprinkle
- ☐ Whipped cream swirl
- ☐ Chocolate shavings

Instructions

- 1** Pour the milk into a small saucepan and warm over medium-low heat until just steaming; do not let it boil.
- 2** In a separate bowl, whisk together cocoa powder, sugar, and a pinch of salt; this dry blend prevents clumps.
- 3** Gradually add the dry blend to the warm milk, whisking continuously until fully incorporated and smooth.
- 4** Stir in the vanilla extract, then remove the saucepan from heat.
- 5** Pour the hot cocoa into mugs, top generously with mini marshmallows, and let them melt slightly before sipping.

Nutrition per serving

210 kcal

Calories

6 g

Protein

30 g

Carbs

8 g

Fat

Tips & notes

- If you prefer extra richness, replace half the milk with heavy cream.
- For a vegan version, use plant-based milk and dairy-free marshmallows.
- A dash of orange zest can add a bright, festive note.