



Long Livo

Smores Hot Chocolate – Warm Dessert Drink

10 min

Prep time

4

Servings

5 min

Cook time

Easy

Difficulty

15 min

Total time

American

Cuisine

Ingredients

Base

- ☐ 2 cups whole milk
- ☐ 3 tbsp unsweetened cocoa powder
- ☐ 2 tbsp sugar (or honey)
- ☐ 1 tsp vanilla extract

- ☐ A pinch of sea salt

Toppings

- ☐ ½ cup mini marshmallows, lightly toasted
- ☐ ¼ cup graham cracker crumbs
- ☐ Optional: whipped cream and chocolate drizzle

Instructions

- 1 In a saucepan over medium heat, whisk together milk, cocoa powder, and sugar until smooth; melt fully.
- 2 Add vanilla and a pinch of sea salt; stir gently, then remove from heat.
- 3 Toast mini marshmallows in a dry skillet until golden, then set aside.
- 4 Pour the hot chocolate into mugs, top with toasted marshmallows, graham cracker crumbs, and optional whipped cream.
- 5 Finish with a drizzle of melted chocolate; enjoy while steam curls up.

Nutrition per serving

210 kcal

Calories

6 g

Protein

30 g

Carbs

8 g

Fat

Tips & notes

- For a richer taste, use half-and-half instead of all milk.
- Be careful when toasting marshmallows – a quick glance prevents burning.
- If you prefer a spicier note, add a pinch of cinnamon.