

INGREDIENTS

- 16 oz. PREMIUM BRAND WHITE CHOCOLATE
- 4 CUPS WHOLE MILK
- 4 CUPS HEAVY CREAM
- 2 TBSP OF PURE VANILLA
- ¼ TSP OF NUTMEG
- 2-3 CINNAMON STICKS

Garnish Ideas:

whipped cream, crushed peppermints, white chocolate Chips, nutmeg, caramel sauce, or Pirouettes

WHITE CHOCOLATE

HOT COCOA

BY: *Natalie Clamp of Chic Sweets*

Serves: 12
Prep: 10 min.
Cook: 2 hrs.

1. Place your white chocolate in a slow cooker on high, along with all the other ingredients. Once the chocolate starts to melt, drop the temperature down to the low or warm setting.
2. Cover and simmer for at least two hours, stirring every 20-25 minutes. A skin will form at the top of your hot cocoa-stir with a whisk to dissolve it.
3. Your hot cocoa can stay warm for up to several hours.

RECIPE NOTES *from Natalie*

When serving, I put my garnishes in small bowls so guests can help themselves. I love this part! If you would like to spike your hot chocolate, I recommend going with a nuttier flavor like a good Amaretto, Bailey's, or brandy. I place them alongside the other toppings so guests can flavor as they please.