



### Candy Cane

CRUSHED CANDY CANE RIM

+

PEPPERMINT EXTRACT, TO TASTE

+

MINI MARSHMALLOWS



### Spicy Cinnamon

HEAVY CREAM

+

CINNAMON-CAYENNE BLEND

(½ tsp. cinnamon + ¼ tsp. cayenne)

+

CINNAMON STICK SWIZZLE



# COOL COCOA

### Chocolate-Orange

WHIPPED CREAM

+

COCOA POWDER

+

GRATED ORANGE ZEST



Why stop at marshmallows? Add an extra hit of decadence to your next mug of hot cocoa with these festive topping combos.

BY NATALIE MECHEM

### CREAMY HOT COCOA

Stir together ½ cup sugar, ½ cup unsweetened cocoa powder, and a pinch of salt in a medium saucepan. Add ½ cup water; whisk until smooth. Bring to a simmer over medium heat. Continue simmering, stirring constantly to prevent scorching, 2 minutes. Stir in 3½ cups milk; heat until very hot. (Do not boil.) Remove from heat; add ¾ tsp. vanilla extract. Divide cocoa among four mugs and add desired toppings. Serves 4.

### Salted Caramel S'more

CARAMEL SAUCE RIM WITH SEA SALT

+

TOASTED JUMBO MARSHMALLOW

+

WARM CARAMEL SAUCE

