Haute Chocolate - Peppermint Red Velvet

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4 cups half-and-half
7 ounces chopped white
baking chocolate
1/4 teaspoon peppermint
extract
1/4 teaspoon red food
coloring
dash salt
mini marshmallows (for
garnish) (optional)
candy canes (for garnish)
(optional)

In a saucepan, heat the half-and-half over medium heat until bubbles form around the sides of the pan (do not boil). Remove from the heat.

Whisk in the white baking chocolate, peppermint extract, red food caoloring and salt.

Return to the heat. Cook and stir until heated through.

Pour into mugs. Top with sweetened whipped cream or mini marshamllows and a candy cane, if desired.

Per Serving (excluding unknown items): 1 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .