

Peppermint Hot Chocolate

Rich homemade peppermint hot chocolate with dark chocolate and fresh mint. Perfect winter drink with whipped cream and crushed candy canes.

10	10	20	1	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Peppermint Hot Chocolate

Ingredients

- 2 cup milk
- 1 cup heavy cream
- 4 oz bitter chocolate
- 3 tbsp granulated sugar
- 1 tbsp cocoa powder

Instructions

- 1 Heat the milk mixture**

Pour 2 cups milk and 1 cup heavy cream into a medium saucepan. Heat over medium-low heat for 5-7 minutes, stirring occasionally, until the mixture is steaming and small bubbles form around the edges.
- 2** Add 4 oz chocolate to the hot milk mixture. Whisk continuously for 2-3 minutes until the chocolate completely melts and the mixture is smooth with no lumps.
- 3 Sweeten and flavor**

Add 3 tbsp sugar to the chocolate mixture and whisk until completely dissolved, about 1 minute. Stir in 1 tbsp peppermint extract and taste, adding more extract if you prefer a stronger mint flavor.
- 4** Continue heating for 2 more minutes, stirring occasionally, until the mixture reaches 60°C (140°F) on an instant-read thermometer. Do not let the mixture boil or it may curdle.
- 5 Serve**

Remove from heat and pour the hot chocolate into warmed mugs. Top with whipped cream and serve immediately while hot.

Tips

Use a heavy-bottomed saucepan to prevent hot spots that can cause chocolate to seize or burn. The even heat distribution ensures smooth melting every time.

Chop chocolate into uniform small pieces before adding to ensure even melting. Chocolate chips work but contain stabilizers that can affect texture.

Never let the mixture come to a full boil, as this can cause the milk proteins to separate and create an unpleasant texture. Gentle simmering is key.

Taste the mixture before adding peppermint extract, as chocolate sweetness varies by brand. Start with 1/4 teaspoon extract and add more gradually.

Warm your mugs with hot water before serving to prevent the hot chocolate from cooling too quickly. Empty and dry them just before pouring.

Store leftover hot chocolate in the refrigerator and reheat gently, whisking constantly to prevent separation and ensure smooth consistency.

For extra richness, substitute half of the milk with heavy cream, or add two tablespoons of sweetened condensed milk for deeper sweetness.

Make peppermint whipped cream by adding 1/8 teaspoon peppermint extract to heavy cream while whipping for a complementary topping.