

Zucchini Bread Recipes

Hot Cocoa With Marshmallows

5 min Prep time	**5 min** Cook time	**10 min** Total time
2 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 tbsp unsweetened cocoa powder
- [ ] 2 tbsp granulated sugar
- [ ] 1 cup milk (or oat milk)
- [ ] 1/4 tsp vanilla extract
- [ ] Pinch of salt
- [ ] 6–8 medium marshmallows

Instructions

1. Pour the milk into a small saucepan and warm over low heat; watch the surface for the first tiny bubbles.
2. In a mug, combine cocoa powder, sugar, and a pinch of salt; give it a quick stir.
3. When the milk is warm (not boiling), whisk it into the dry mixture until smooth and glossy.
4. Add vanilla extract, give one more gentle stir, then remove from heat.
5. Place marshmallows on top; watch them puff and slowly melt, releasing a sweet steam.
6. Sip slowly, letting the marshmallow melt into the cocoa, creating a silky, sweet swirl.

Nutrition per serving

180 kcal	6 g	30 g	5 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a richer drink, use half-and-half instead of milk.
- Stir continuously to keep the cocoa from forming lumps.
- A dash of cinnamon can add a festive aroma.