

The Best Homemade Hot Chocolate

Three delicious recipe variations

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INGREDIENTS

(makes 4 portions)

- 1 litre milk
- 1 cinnamon stick
- 2 cardamom pods
- 1 tsp vanilla paste or extract
- 150g good quality dark chocolate
- 400ml whipping cream (30% fat)

- ½ tsp ground cinnamon
- some melted dark chocolate
- marshmallows
- gingerbread cookies
- 3-4tsp caramel sauce (recipe available on website)



DIRECTIONS

1. Heat the milk in a medium pot over medium heat. Add cinnamon stick, cardamom pods and the vanilla, cover with a lid and simmer on low to medium heat for 15 minutes.
2. Then remove the cinnamon stick and the cardamom pods.
3. Chop dark chocolate and add it to the milk mixing until it has all melted. This will take about couple of minutes. Then remove from heat and taste if the hot chocolate is sweet enough for you. Optionally you can add some sugar to sweeten it. However remember that some of the toppings are very sweet.
4. The topping amounts above are for a single portion of hot chocolate.
5. To make the cinnamon hot chocolate pour the still warm hot chocolate into your mug almost until the top. Pipe the whipped cream on top and sprinkle over about half a teaspoonful of ground cinnamon.
6. To make the s'more hot chocolate pour the still warm hot chocolate into your mug almost until the top. Pipe the whipped cream on top, decorate with some marshmallows and gingerbread cookies. Then decorate with some melted dark chocolate.
7. To make the caramel hot chocolate add two teaspoons of caramel into your mug and pour over the still warm hot chocolate almost until the top. Mix the caramel with the hot chocolate until it has melted and mixed in. Pipe the whipped cream on top and decorate with some more caramel sauce on top.
8. Enjoy the hot chocolate while still warm.