



HOT COCOA AND MOCK-MALLOWS

🥄 PREP: 15 min COOK: 10 min
TOTAL: 25 min SERVES: 4

MOCK-MALLOWS

1 cup whipping cream
1 teaspoon vanilla extract
2 tablespoons sugar
4 tablespoons strawberry puree

HOT COCOA

4 1/2 cups milk
1/8 teaspoon salt
1/2 cup sugar
1/3 cup cocoa powder
1 teaspoon vanilla extract

1. Beat the whipping cream until foamy using an electric mixer. Add the vanilla and sugar and continue beating on medium until stiff peaks form. Reduce speed to low, add the strawberry puree, and mix until blended.

2. Cover the bottom of a 9x13 pan with parchment paper. Dump the whipped cream mixture on top of the parchment paper and smooth the top. Freeze for 4 hours or until hardened.

3. When the mock-mallows are frozen, place all ingredients for the hot cocoa in a large saucepan and whisk to combine. Heat on medium until the mixture is hot.

4. Divide the hot cocoa between mugs. Remove the mock-mallow pan from the freezer. Dip a small cookie cutter of your desired shape in hot water and use it to cut out the mock-mallows; add to the hot cocoa and serve immediately.