

Peppermint White Hot Chocolate

UPDATED

1 recipe will fill approximately 24 ~1/4C molds*

[Adventures in Freeze Drying: Peppermint White Hot Chocolate Freeze Dried](#)

Ingredients:

4 C milk of choice (if dairy use skim or 1%)

1 C milk of choice

1 C white chocolate chips

1 tsp Vanilla Extract

1/2 tsp Peppermint Extract

Pinch of salt

Marshmallows for garnish if desired



Directions:

1. Premeasure your milks, 1 C into a pan and 4 C into a large bowl or measuring cup.
2. Add the extracts to the 4 C of milk
3. Turn your stove to medium low, add the white chocolate chips and stir constantly until the white chocolate is fully melted and incorporated into your milk.
4. Add the 4 C of milk and extracts to your pan, and continue to stir and heat over medium heat until you can feel the heat rising from the mixture.
5. Cool for a while before pouring into round molds (I used 1/4C molds) let cool to room temperature and add marshmallows if desired (this is very sweet already).
6. Freeze, I would recommend freezing for up to 1 week before freeze drying, the longer they freeze the less they blew up in my freeze dryer.
7. Remove from molds, and place on a parchment lined pre-chilled tray. (Make sure your Freeze Dryer is below freezing, 0°F or cooler is best, before putting into the freeze dryer) Freeze Dry
8. Store Appropriately (See Tips and Tricks for storage help)

Cycle Time: 36 hours

Rehydration: Add 1/4-1/2 C of boiling water per puck depending on how rich you want the drink to be.



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* Large Tray = 8 Cups/tray

Medium = 6 Cups/Tray

Small = 4 Cups/Tray

Cycle times & rehydration for reference only