

Lavender Hot Chocolate

2 servings

🕒 15 minutes

Normally we save hot chocolate for Winter but this decadent Lavender & White Hot Chocolate drink is a must have for Autumn and Winter!

Ingredients

3/4 tsp of culinary lavender
2 cups of milk (your choice)
1/4 cup white chocolate chips
Whipped cream (optional)
or
Marshmallow (optional)

Directions

1. Heat lavender and milk over low heat in a sauce pan for 15 minutes. Stir continuously as to not burn the mixture.
2. Strain the milk to eliminate lavender buds and milk skim.
3. Stir in the white chocolate chips until melted and blended together well.
4. Carefully pour mixture into coffee mugs and add whipped cream to top or marshmallows! Adding lavender buds for extra garnish is optional!

*Notes: You can purchase lavender syrup (Torani offers a great choice) if you can't find culinary lavender and add gradually until you get the desired taste!

Feel free to substitute milk with your preference. Don't be afraid to try different flavor marshmallows!

