

Red Velvet Hot Chocolate with Cream Cheese Whipped Cream

- Prep Time: 15 minutes
- Cook Time: 10 minutes
- Total Time: 25 minutes
- Servings: 4



Ingredients:

- 2 cups Friendly Farms 2% Milk
- 3 cups Friendly Farms Heavy Whipping Cream, divided
- 2 teaspoons Tuscan Garden White Vinegar
- 2 ½ teaspoons Stonemill Pure Vanilla, divided
- 1 cup Baker's Corner Granulated Sugar
- 6 tablespoons Baker's Corner Baking Cocoa*
- 1 teaspoon red food coloring
- ½ teaspoon Stonemill Iodized Salt
- 2 ounces Happy Farms Cream Cheese, room temperature
- ½ cup Baker's Corner Powdered Sugar

***These are Seasonal items that are only in stores for a limited time and may no longer be available.**

Directions:

1. In a medium saucepan, combine milk, 2 cups heavy cream, vinegar, 1 teaspoon vanilla extract, sugar and cocoa powder.
2. Simmer over medium heat, whisking until smooth. Add red food coloring and salt and heat through.
3. Using a mixer, beat cream cheese and powdered sugar until light and fluffy, about 5 minutes.
4. Slowly beat in remaining vanilla and remaining heavy cream for about 3 minutes until stiff peaks form.
5. Pour hot chocolate into glass and top with whipped cream. Garnish with candy canes or desired holiday candies.



Recipe Courtesy of:
ALDI Test Kitchen