

MIXmagie HOT CHOCOLATE EGGNOLIA

Ingredients (For 6 Servings)

For the Base:

- 3 cups (24 oz) whole milk
- 1 1/2 cups (12 oz) good quality, full-fat eggnog (pre-made)
- 6 tablespoons (or 1/4 cup + 2 tbsp) unsweetened cocoa powder (dark/Dutch-processed)
- 3 tablespoons granulated sugar (adjust to taste)
- 1 1/2 teaspoons vanilla extract
- 1/4 teaspoon salt

Optional Spices (For deeper holiday flavor):

- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground allspice or ground cloves

For Garnish:

- Whipped cream
- Freshly grated nutmeg
- Chocolate shavings or small marshmallows

Recipe

Combine Dry Ingredients: In a large saucepan or pot, whisk together the cocoa powder, sugar, salt, and any optional ground spices until well combined.

Make the Slurry: Pour in approximately 1/4 cup of the whole milk and whisk vigorously until a smooth, thick paste forms. Ensure there are no lumps of cocoa powder remaining.

Add Liquids: Pour in the remaining 2 3/4 cups of milk and the 1 1/2 cups of eggnog.

Heat Gently: Place the pot over medium-low heat. Stir frequently to prevent scorching on the bottom. Heat the mixture until it is steaming hot and small bubbles just begin to form around the edges. **Do not boil!**
Finish: Remove the pot from the heat and stir in the vanilla extract. Taste and adjust for sweetness if needed. Serve immediately or keep warm.

Immediate Serving: Ladle the mixture into mugs.

Keeping Warm: Transfer the finished beverage to a slow cooker (crockpot) set to the "Keep Warm" setting. This is ideal for a party, allowing guests to serve themselves. Stir occasionally.

Alcoholic Option

It's best to let your guests spike their own mugs to control strength and accommodate non-drinkers. Set up a "Spike Station" next to the beverage pot with a jigger or shot glass) and bottles of: Aged Rum, Bourbon (or Whisky), Brandy (Optional)

Instruct guests to add 1.5 ounces of their preferred spirit to the mug before the hot **Eggnolia**.

Flavor Profile:

This drink is a rich, creamy, and spiced holiday indulgence. It balances the comforting bitterness of dark chocolate with the sweet, nutmeg-forward character of traditional eggnog. The steam milk adds light, airy texture, making it less heavy than pure eggnog but far richer than plain hot chocolate.

