Tingly-toes hot chocolate

Isadora loves her mum’s hot chocolate. It warms her whole body until her toes feel tingly.
See if this recipe does the same to you . . .

Ingredients:
- 450ml whole milk
- 70g dark chocolate (70% cocoa), finely chopped or grated
- 30g milk chocolate, finely chopped or grated
- 75ml single cream
- Pinch of ground cinnamon
- Pinch of salt
- Whipped cream
- Mini marshmallows

Equipment:
- Measuring jug
- Weighing scales
- Grater
- Saucepan
- Wooden spoon
- Whisk
- A grown-up assistant to help

Method:
1. Warm about 150ml of the milk in a pan over a medium heat and stir in the chocolate. Continue to stir until the chocolate has melted into the milk, then whisk in the remaining milk and the cream.
2. Continue to heat until the mixture is hot, but not boiling, then add the cinnamon and a pinch of salt. Taste, adjust if necessary, and serve.
3. For a frothy finish, whisk vigorously just before pouring.
4. Add whipped cream and mini marshmallows to make it super special.