

Bourbon Cream Hot Chocolate

*Cocktail
Recipes*

Ingredients:

- 2 oz Buffalo Trace Bourbon Cream
- 8 oz milk (whole or 2% milk works best)
- 2 tablespoons unsweetened cocoa powder
- 1 to 2 tablespoons sugar (adjust to taste)
- A pinch of salt
- Whipped cream (optional for topping)
- Chocolate shavings or a sprinkle of cocoa powder for garnish (optional))



Instructions:

Heat the Milk: Pour the milk into a saucepan and heat it over medium heat until it is hot, but not boiling.

- Mix Cocoa Powder, Sugar, and Salt:** In a small bowl, mix together the cocoa powder, sugar, and a pinch of salt.
- Whisk in the Cocoa Mixture:** Add the cocoa mixture to the hot milk, whisking continuously until the cocoa and sugar are completely dissolved.
- Add the Bourbon Cream:** Pour the Buffalo Trace Bourbon Cream into the saucepan, continuing to whisk until everything is well combined and the mixture is heated through.
- Serve:** Pour the hot chocolate into a mug.
- Add Whipped Cream and Garnish (Optional):** Top with whipped cream, if desired, and garnish with chocolate shavings or a sprinkle of cocoa powder.
- Enjoy:** Your Bourbon Cream Hot Chocolate is ready to be enjoyed!