

Kirsten's Kitchen Adventures  
Best Hot Chocolate Drops  
January 13, 2021

2 cups semisweet chocolate chips  
1 cup heavy cream  
1/4 teaspoon salt  
Milk  
Mini-marshmallows

Combine chocolate chips, cream and salt in a microwave-safe bowl or a double boiler. Melt chocolate until completely melted and mixture is smooth.

Transfer bowl to refrigerator and let chill until firm, about 3 hours or overnight.

Lay a small piece of plastic wrap on counter. Scoop 2 tablespoons of chocolate mixture onto plastic wrap and twist to form ball. Repeat with remaining chocolate mixture to form 12 balls. (Chocolate balls can be frozen for up to 2 months. When ready to use, proceed with step 4—no thawing needed.)

To make one serving of hot chocolate, place 1 chocolate ball in large mug. Pour 3/4 cup milk over top. Heat in microwave for 2 minutes (or less, depending on your microwave.)

Top with mini marshmallows and whipped cream. Enjoy!

From *America's Test Kitchen The Complete Cookbook for Young Chefs*, p.72-73.