



camphill
village
trust

GRANGE VILLAGE



easter hot chocolate



A LIFE OF OPPORTUNITY
EST.1954



Ingredients

- 200ml milk
- ½ tbsp cocoa powder
- 125g sugar
- 100g hollow chocolate egg (milk or dark), broken into small pieces
- 2 tbsp whipped or squirty cream
- 25g mini chocolate eggs, sugar-coated chocolate buttons or beans, or more chocolate egg, broken into small pieces
- 1 tbsp mini marshmallows

Method

1. Pour boiling water from the kettle into a heatproof mug to warm it up.
2. Heat the milk and cocoa in a small pan, or in blasts in the microwave, until steaming.
3. Discard the hot water in the mug, and tip in the chocolate egg pieces.
4. Pour over the hot milk. Stir for 30 seconds or until the chocolate has melted.
5. Top with the cream, sprinkle over the mini eggs or broken egg pieces and marshmallows to serve.

