



RED VELVET HOT CHOCOLATE

Next time you warm up to a hot chocolate make sure you give this red velvet option a spin.

Yield: 1 hot chocolate



INGREDIENTS

4 C	Whole milk
1/4 C	Granulated Sugar
10 oz	Semi-sweet baking chocolate, coarsely chopped
2 tsp.	Red Velvet Syrup
1 tsp.	Pure vanilla extract
1 C	RICH'S Rich's® Non-Dairy Whip Topping Base, 12 2-lb Cartons (#02903)
1/2 C	Cream Cheese
2 tbsp.	RICH'S ALLEN® GANACHE DARK CHOCOLATE NATURALLY & ARTIFICIALLY FLAVORED (#11587)

DIRECTIONS

- 1 For the Hot Chocolate, place milk and granulated sugar in medium saucepan and bring to simmer on medium heat, stirring to dissolve sugar
- 2 Remove from heat, stir in chocolate with wire whisk until melted and stir in food color and vanilla
- 3 Pour into serving cups
- 4 Whip up Rich's® Non-Dairy Whip Topping Base with the cream cheese in a 2:1 ratio. Pipe cream cheese whipped topping onto hot chocolate and drizzle chocolate ganache on top. Serve