

Day Three

On the 3rd day of Christmas, take the time to put your feet up and enjoy some homemade French sipping chocolate. And while you are savoring this rich and decadent treat, play your favorite Christmas play list (or enjoy this one: <https://bit.ly/35HzGRI>). Light a fire in the fireplace if you have one...perfect Christmas ambience!



French Sipping Chocolate (or Chocolat Chaud) Makes 6 servings of 4 oz each

8 oz quality chocolate bars,
semisweet or bittersweet
1 3/4 cup whole milk
1/2 cup heavy cream
2 tbsp brown sugar
1/2 tsp vanilla extract

1. Break the chocolate into pieces and place in a sauce pot. Set the pot over medium-low heat and add the milk, cream, brown sugar, and vanilla extract.

2. Stir until the chocolate comes to a low simmer and the drinking chocolate is completely smooth and slightly thickened.

3. The drinking chocolate should be substantially thicker than classic hot chocolate, but not as thick as chocolate fondue. If it is too thin, simmer a little longer. If it is too thick, add another 1/4 cup milk. Ladle into mugs and enjoy immediately.

*At Anjelina's in Paris, they top this sipping chocolate with freshly whipped cream

Recipe from:
[aspicyperspective.com/
french-hot-chocolate-recipe](http://aspicyperspective.com/french-hot-chocolate-recipe)