



USA TODAY BESTSELLING AUTHOR

LACEY BAKER

*snow
place
like
home*

A PDF COMPANION TO THE AUDIOBOOK

Snow Place Like Home

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SNICKERDOODLE HOT CHOCOLATE

Prep time: 10 minutes

Cook time: 10 minutes

Yields: 2 servings

3 cups half-and-half cream

1 bar (3 1/2 ounces) 70% cacao dark chocolate, chopped

2 ounces of milk chocolate, chopped

2 tsp. caramel (plus more for rim and drizzling)

1 tsp. ground cinnamon (plus more for cinnamon sugar)

1 tsp. vanilla extract

1/4 tsp. ground nutmeg

1/4 tsp. salt

1 tsp. sugar (optional)

Optional: Sweetened whipped cream, snickerdoodle
cookies, and cinnamon sugar

Directions

1. In a medium saucepan over medium heat, heat half-and-half cream until it begins to steam and bubbles form at edges.
2. Add dark and milk chocolate, caramel, cinnamon, vanilla, nutmeg, and salt. Stir constantly until all chocolate is completely melted.
3. (Optional) Pour 2 teaspoons of caramel into a small bowl. In a separate bowl add 1 teaspoon of cinnamon and 1 teaspoon of sugar, mix. Dip mugs in the caramel and then in the cinnamon sugar.
4. Ladle hot chocolate into mugs, then top with whipped cream, sprinkle with more cinnamon sugar, and garnish with a snickerdoodle.