

HONEY GRAHAM MARSHMALLOWS S'MORES HOT COCOA

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2 t or 1 packet powdered gelatin
1/3 cup cold water (for gelatin blooming)
1/4 cup water (for syrup)
1/4 cups organic cane sugar
1/2 cup organic local honey
1 vanilla bean, scraped (or 1 1/2 t vanilla)
1/2 t ground cinnamon
1 T confectioners' sugar, plus more for sprinkling
4 whole Annie's Homegrown Honey Graham Crackers, crushed

Directions:

Lightly spray an 8-inch pan with cooking spray, or brush with oil.
Bloom gelatin in 1/3 cup cold water for 10 minutes.

Meanwhile heat the remaining 1/4 cup water with cane sugar and honey together until boiling. Allow to boil for 1 minute. Add to bloomed gelatin and stir until mixed. Beat with an electric mixer until lightened in color and voluminous. Mix in the vanilla bean or extract and cinnamon.

Sprinkle the bottom of the greased pan with graham cracker crumbs. Top with marshmallow. Dust with powdered sugar. Allow to set for several hours (or overnight) before cutting into bunny tails. Reserve scraps for hot cocoa.

Ingredients:

2 cups organic whole milk
2 cups organic 2% milk
8 oz. bittersweet chocolate, finely chopped
4 oz. milk chocolate, finely chopped
tiny pinch of kosher salt
1/2 t ground cinnamon
marshmallow scraps (melted in)
2 whole Annie's Homegrown Honey Graham Crackers, crushed

Directions:

Place the whole milk in a saucepan with the chocolate. Whisk over medium low until the chocolate is melted. Add remaining milk and warm throughout. Add salt, cinnamon and marshmallow scraps.

Using an immersion blender (or transfer to a blender before too warm and then rewarm in the pot) blend until smooth. Serve in graham cracker-rimmed mugs* with honey graham marshmallows and bunny skewers**.

*Dip mug rims in water and then in crumbs.

** Using peanut butter or chocolate hazelnut spread, attach bunnies to skewers. Place in the freezer until time to serve.