

Christmas Drinks

Simple & Easy Recipes That Anyone Can Make!

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Smashwords Edition

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Abbreviations

oz = ounce

fl oz = fluid ounce

tsp = teaspoon

tbsp = tablespoon

ml = milliliter

c = cup

pt = pint

qt = quart

gal = gallon

L = liter

Conversions

$\frac{1}{2}$ fl oz = 3 tsp = 1 tbsp = 15 ml

1 fl oz = 2 tbsp = $\frac{1}{8}$ c = 30 ml

2 fl oz = 4 tbsp = $\frac{1}{4}$ c = 60 ml

4 fl oz = 8 tbsp = $\frac{1}{2}$ c = 118 ml

8 fl oz = 16 tbsp = 1 c = 236 ml

16 fl oz = 1 pt = $\frac{1}{2}$ qt = 2 c = 473 ml

128 fl oz = 8 pt = 4 qt = 1 gal = 3.78 L

Nutella Hot Chocolate

Servings: 4-6

What you need:

5 cups milk

1/2 cup cocoa powder

1/2 cup Nutella

1/2 cup sugar

1 cup water

What to do:

1. Combine the cocoa, Nutella, sugar, and water in a large pan on your stove. Stir and bring to a gentle boil until the sugar and cocoa are dissolved.
2. Pour the mixture into your crock pot.
3. Add the milk to your crock pot and stir.
4. Cook on high for 2 hours or on low for 4 hours.
5. Pour into mugs and serve.

Caramel Apple Cider

Servings: 12

What you need:

12 cups apple juice

6 cinnamon sticks

1/2 cup caramel sauce

Whipped cream

What to do:

1. Place the cinnamon sticks and apple juice in your crock pot and cook for 4 hours on high.
2. Stir in the caramel sauce and serve in mugs topped with whipped cream.

Peppermint Hot Chocolate

Servings: 4-6

What you need:

5 cups milk

1/2 cup cocoa powder

1/2 cup sugar

1 cup water

4 tsp peppermint syrup

What to do:

1. Combine the cocoa, sugar, and water in a large pan on your stove. Stir and bring to a gentle boil until the sugar and cocoa are dissolved.
2. Pour the mixture into your crock pot.
3. Add the milk and peppermint syrup to your crock pot and stir.
4. Cook on high for 2 hours or on low for 4 hours.
5. Pour into mugs and serve.

Crock Pot Creamy Hot Chocolate

Servings: 8-10

What you need:

14-oz can of sweetened condensed milk

1 1/2 cups heavy whipping cream

6 cups milk

1 1/2 tsp vanilla

2 cups chocolate chips

What to do:

1. Pour all of the ingredients into your crock pot and stir together well.
2. Cover and cook on low for 2 hours, stirring occasionally.
3. Serve topped with marshmallows.

Pumpkin Pie White Hot Chocolate

Servings: 2

What you need:

2 cups milk

1/2 cup white chocolate chips

2 tbsp canned pumpkin

1 tbsp corn starch

1 tbsp vanilla extract

Marshmallows

What to do:

1. In a medium saucepan over low heat, add the milk, chocolate chips, pumpkin, corn starch, and vanilla extract.
2. Whisk together until combined and let simmer for 5-7 minutes or until chocolate is melted and liquid is thickened.
3. Pour into two coffee mugs.
4. Top with marshmallows before serving.

Easy Pumpkin Spice Latte

Servings: 2

What you need:

1/2 cup pumpkin puree

1 cup French vanilla liquid coffee creamer

2 tsp pumpkin pie spice

1 1/2 cups hot strong coffee

Whipped cream

Cinnamon

What to do:

1. In a medium saucepan over medium heat, whisk together the pumpkin puree, coffee creamer, and pumpkin pie spice until smooth.
2. Reduce the heat to low and simmer for 5 minutes.
3. Pour in the coffee.
4. Pour into coffee mugs and top with whipped cream and cinnamon.
5. Serve immediately.

Peppermint Milkshake

Servings: 1-2

What you need:

3 large scoops of vanilla bean ice cream

1/2 tsp peppermint extract

3/4 cup milk

Whipped cream

1 candy cane, crushed

What to do:

1. In a blender, blend the ice cream, milk, and peppermint extract.
2. Top with whipped cream and crushed candy canes.

White Peppermint Hot Chocolate

Servings: 4

What you need:

2/3 cup heavy whipping cream

8 peppermints, crushed

4 cups milk

8 oz white chocolate, chopped

1/2 tsp peppermint extract

Crushed peppermints, for garnish

What to do:

1. In a medium bowl with a mixer, beat the heavy whipping cream and crushed peppermints until stiff peaks form. Cover and refrigerate.
2. In a large saucepan, heat the milk over medium heat.
3. Add the white chocolate to the milk and whisk until it is melted completely.
4. Stir in the peppermint extract.
5. Ladle the hot chocolate into mugs and top with the whipped cream mixture from the refrigerator.
6. Top the whipped cream with crushed peppermints and serve.

Chocolate Chip Peppermint Milkshake

Servings: 2

What you need:

2 cups vanilla ice cream

1/2 cup milk

1 tsp peppermint extract

4 candy canes, crushed

1/4 cup chocolate chips

Whipped cream

Extra crushed candy canes

What to do:

1. Put the ice cream, milk, peppermint extract, and crushed candy canes in your blender and blend until smooth.
2. Add in the chocolate chips and pulse for a few seconds.
3. Pour into a cup or cups and top with whipped cream and the extra crushed candy canes.

Mocha Peppermint Frappe

Servings: 1-2

What you need:

1 1/2 cups strong brewed coffee, partially frozen

1/2 cup milk

2 tsp unsweetened cocoa powder

1 tsp stevia (or to taste)

1/2 tsp peppermint extract

Whipped cream

Crushed peppermints

What to do:

1. In your blender, combine the coffee, milk, cocoa powder, stevia, and peppermint extract until smooth.
2. Pour into a glass and top with whipped cream and crushed peppermints.

Chocolate Peppermint Protein Shake

Servings: 1

What you need:

1 large banana, frozen
2-3 large ice cubes
1 cup milk
1 scoop chocolate protein powder
2 tbsp cocoa powder
Pinch of sea salt
1/4 tsp peppermint extract
1 tbsp dark chocolate chips
Whipped cream

What to do:

1. Place all of the ingredients except the whipped cream in your blender and blend until smooth.
2. Pour into a glass and top with whipped cream.

Peppermint Mocha

Servings: 1

What you need:

1/4 cup sugar

1/4 cup water

1/4 tsp peppermint extract

3 tbsp powdered cocoa

3 tbsp hot water

1/2 cup hot espresso or strong brewed coffee

1 1/2 cup steamed milk

Whipped cream

What to do:

1. In a small saucepan over medium heat, stir together the water and sugar. Bring to a boil and let the sugar dissolve. Reduce heat to a simmer and add the peppermint extract. Let simmer for 20 minutes.
2. Mix the cocoa and 3 tbsp of hot water in a mug until a paste forms.
3. Add the espresso and the sugar/water/peppermint mixture to the mug and stir well.
4. Add the milk, stir, and serve.
5. Top with whipped cream.

Caramel Apple Cider

Serves: 2

What you need:

3 tbsp cinnamon dulce syrup

12 oz apple juice or store bought apple cider

Whipped cream

Caramel sauce

What to do:

1. Pour the 3 tbsp of cinnamon dulce syrup in a small saucepan over medium heat.
2. Add 12 oz of apple juice or apple cider to the saucepan and bring to a simmer.
3. Add the cider to a mug and top with whipped cream and caramel sauce.
4. Serve immediately.

Crock Pot Apple Cider

Servings: 20+

What you need:

2 quarts store bought apple cider

1/4 cup brown sugar

1/8 tsp ground ginger

1 orange, unpeeled and cut into wedges

2 cinnamon sticks

1 tsp whole cloves

Cheesecloth

What to do:

1. Tie up the cinnamon sticks and whole clothes in the cheesecloth.
2. Add all of the ingredients to your crock pot.
3. Cover and cook on low for 3 hours.
4. Remove the cheesecloth bag and the orange wedges before serving.
5. Store any leftovers in the refrigerator and reheat before serving.

Peppermint Eggnog

Serves: 6-8

What you need:

1 quart eggnog

3/4 cup white chocolate chips

1/3 cup crushed candy canes

Whipped cream

Extra crushed candy canes

What to do:

1. In a saucepan over medium heat, combine the eggnog, white chocolate chips, and crushed candy canes in a saucepan. Stir occasionally and heat until the white chocolate is melted.
2. Pour into mugs and top with whipped cream and crushed candy canes.

Eggnog

Serves: 3-4

What you need:

6 large egg yolks

1/2 cup sugar

1 cup heavy cream

2 cups milk

1 1/2 tsp freshly grated nutmeg

A pinch of salt

1/4 tsp vanilla extract

1/8 tsp rum extract

What to do:

1. In a large bowl, whisk together the egg yolks and sugar until creamy.
2. In a large saucepan over medium heat, stir together the heavy cream, milk, nutmeg and salt and bring to a simmer. Stir often.
3. Ladle 1/2 cup of the cream/milk mixture into the egg mixture and whisk vigorously.
4. Ladle in another 1/2 cup of the cream/milk mixture and whisk vigorously. Repeat until all of the cream/milk mixture has been added to the egg mixture.
5. Pour the mixture back into the saucepan over medium heat and continuously whisk until it reaches 160 degrees F on a thermometer.
6. Remove from the heat and stir in the vanilla extract and rum extract.
7. Pour into a pitcher or bowl and refrigerate until chilled.

Red Velvet Hot Chocolate

Serves: 4

What you need:

4 cups whole milk

1/4 cup sugar

10 oz chocolate chips

2 tsp red food coloring

1 tsp vanilla extract

Whipped cream

What to do:

1. In a medium saucepan over medium heat, add the milk and sugar and stir until the sugar is dissolved and the mixture is heated thoroughly.
2. Remove from the heat and stir in the chocolate until it is melted. Stir in the food coloring and vanilla extract.
3. Pour the mixture into mugs and top with whipped cream.

Caramel Hot Chocolate

Servings: 2

What you need:

2 cups whole milk

1/2 cup chocolate chips

1/2 cup caramel sauce

Marshmallows

Grated chocolate, as garnish

Caramel sauce, for drizzling

What to do:

1. In a medium sauce pan over medium heat, add the milk, chocolate chips, and caramel. Whisk until the chocolate chips are melted.
2. Serve warm topped with marshmallows, grated chocolate, and caramel sauce.

Grinch Punch

Servings: 16

What you need:

- 1/3 cup sugar
- 1/3 cup water
- 1/3 cup evaporated milk
- 1/2 tsp almond extract
- 12 drops neon green food coloring
- 2 liters lemon lime soda
- 1 pint vanilla ice cream
- 1 pint lime sherbet

What to do:

1. In a large saucepan over medium heat, combine the sugar and water and heat until the sugar is dissolved.
2. Remove the saucepan from the heat and stir in the evaporated milk and almond extract. Cover and refrigerate until chilled.
3. Pour the milk mixture into a large punch bowl. Stir in the food coloring and the lemon-lime soda.
4. Top with the vanilla ice cream and lime sherbet and serve.

Spiced White Chocolate Cocoa

Servings: 12

What you need:

16 oz good quality white chocolate, chopped

4 cups milk

4 cups heavy cream

1 tbsp vanilla extract

1/4 tsp ground nutmeg

3 cinnamon sticks

Whipped cream

What to do:

1. Place the white chocolate in the bottom of your crock pot.
2. Add all the remaining ingredients except the whipped cream to the crock pot and stir.
3. Cook on low for 2 hours, stirring occasionally.
4. Ladle into mugs and top with whipped cream to serve.

Cookies and Cream Hot Chocolate

Serves: 2

What you need:

2 cups milk

1/2 cup hot chocolate powder

5 Oreos, finely crushed

Whipped cream

Extra crushed Oreos for topping

What to do:

1. Heat the milk in a medium saucepan over medium heat but don't let it boil.
2. When the milk is simmering, add the hot chocolate powder.
3. Add the crushed Oreos to the milk.
4. Serve in a mug topped with whipped cream and crushed Oreos.

Crock Pot Mint Hot Chocolate

Serves: 16

What you need:

1 gallon of milk

20 mini peppermint patties, chopped

1 1/2 cups hot chocolate powder

1 tbsp vanilla

Whipped cream

Chocolate syrup

What to do:

1. Add all of the ingredients to your crock pot, except the whipped cream and chocolate syrup.
2. Heat on low for 2 hours, stirring occasionally.
3. Vigorously beat with a whisk to make the hot chocolate light and frothy.
4. Pour into mugs and top with whipped cream and chocolate syrup.

S'mores Hot Chocolate

Serves: 2-3

What you need:

3 cups milk

1/4 cup cocoa powder

2 tbsp chocolate syrup

2-3 tbsp sugar

A pinch of salt

Crushed graham crackers

1/2 cup marshmallows

What to do:

1. Preheat your oven to low broil and place a rack in the second to the highest position. Place a baking sheet on the rack.
2. In a saucepan over medium heat, heat the milk until warm but do not boil.
3. When milk is simmering, add the cocoa powder, chocolate syrup, sugar, and salt. Whisk vigorously.
4. Pour the hot chocolate into glass mugs.
5. Top the hot chocolate with 1/4 cup of marshmallows each.
6. Carefully place the mugs on the baking sheet in the oven and broil until the marshmallows are browned but not burned! Watch them carefully.
7. Carefully remove the mugs from the oven and sprinkle crushed graham crackers over the marshmallows.

What was your favorite recipe?

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