

# Our State eats

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## Rocky Road Hot Cocoa

*Yield: 4 servings.*

- ½ cup dark chocolate chips (70% cacao)**
- ½ cup pretzels, crushed**
- 4 cups whole milk**
- 2 tablespoons unsweetened cocoa**
- 3 ounces semisweet chocolate, cut into small pieces**
- 4 tablespoons sugar**
- Pinch of salt**
- ½ cup marshmallow fluff**
- 2 tablespoons smooth peanut butter**
- 4 teaspoons raspberry jam**

Microwave dark chocolate in 30-second increments, stirring after each until completely melted. Dip rims of 4 coffee mugs into melted chocolate, then roll rims into crushed pretzels to evenly coat. Set aside.

In a saucepan over medium heat, combine milk, cocoa, semisweet chocolate, sugar, and salt, stirring constantly. Do not boil. When milk begins to bubble around edges, remove from heat.

In a small mixing bowl, fold together marshmallow fluff and peanut butter. Don't overmix. Portion hot cocoa into each mug and top with marshmallow mixture and a small amount of jam. Serve immediately.



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