

MINTY HOT CHOCOLATE

The first memory my mother has of me cooking was when I made pancakes to get my Brownie cooking badge. My mother laughs and says, "There was more flour on the kitchen floor than there was in the pancakes." I guess you could say it was the start of a very fun and tasty future.

Ingredients for 1 cup

- 1 cup (250 mL) milk
- 2 tsp (10 mL) powdered cocoa
- 1 tsp (5 mL) brown sugar
- 2 chocolatey mint Girl Guide cookies, finely grated
- · Whipped cream, for serving (optional)

Instructions

Heat milk in a small saucepan over low heat until hot, about 6 to 8 minutes.

Whisk in powdered cocoa, brown sugar, and grated cookies.

Serve immediately with a dollop of whipped cream.



This recipe was developed by *Kary Osmond* who loves teaching people how to cook. Kary was the host of the hit CBC show *Best Recipes Ever*. Now her website provides fans with cooking tips and tricks, and answers their cooking questions to help build their confidence in the kitchen.

karyosmond.com



HELPFUL HINT

Finely grate Girl Guide cookies onto your favourite desserts for an extra boost of flavour.

Girl Greatness Starts Here!

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