



GHOSTLY HOT PUMPKIN CHOCOLATE



1. Gather your ingredients: Peeps Marshmallow Ghosts, paper straws, pumpkin puree, milk, pumpkin spice chocolate chips, pumpkin pie spice, vanilla, cinnamon and whipped cream.



2. In a small pot, heat the milk on medium heat until it is frothing slightly, and then add the pumpkin spice chocolate chips. Stir thoroughly until the chips have fully melted.



3. Add in a large spoonful of pumpkin puree and stir until it has been blended.



4. Add in ½ a teaspoon of pumpkin pie spice and stir.



5. Add in 1 teaspoon of vanilla and stir.



6. Heat the mixture until it comes to a gentle boil. Stir occasionally.



7. Place a Peeps Marshmallow Ghost onto the top of the straw and push it into the Peep slightly until the straw holds up the Peep.



8. Serve the drink hot in a temperature safe glass or mug.



9. Add a large dollop of whipped cream.



10. Then, add the straw with the Peeps Marshmallow Ghost into the mug – it should look like the ghost is rising out of the glass.



11. Finally, sprinkle cinnamon on top and get cozy with this delightfully ghoulish drink. #HalloweenHills