

VIRTUAL DATE NIGHT

DALLAS MUSEUM OF ART

COZY S'MORE



2 ounces honey cinnamon syrup (recipe below)
2 tablespoons cocoa powder
1 tablespoon powdered sugar
1 ½ cups milk
3 ounces bourbon
Marshmallows

Make honey cinnamon syrup: combine ½ cup honey, ½ cup water, and 2 cinnamon sticks in a saucepan and bring to a boil. Reduce heat, stir, and simmer for 10 minutes. Cool and store with cinnamon sticks.

Whisk syrup, cocoa, and sugar in a saucepan over medium heat until emulsified and warm. Whisk in milk and heat until just steaming. Remove from heat and add bourbon. Pour into two mugs and top with marshmallows.