



ALMOND MILK CHAI LATTE



CINNAMON WHITE HOT CHOCOLATE



HAZELNUT HOT CHOCOLATE



APPLE CIDER FLOATS



CRIMSON HOLIDAY PUNCH

NON-ALCOHOLIC COLD-WEATHER RECIPES FROM THE



pennsylvania
LIQUOR CONTROL BOARD

For more recipes, check out our #MocktailMonday posts on Facebook at PLCB Alcohol Education.

The Pennsylvania Liquor Control Board Bureau of Alcohol Education offers a variety of materials free of charge.

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lcb.pa.gov • 800.453.PLCB (7522)
Hearing impaired TDD/TTY 717.772.3725**

LCB-107 09/19

ALMOND MILK CHAI LATTE

INGREDIENTS

- 2 cups almond milk, unsweetened or vanilla
- 2 tablespoons raw honey
- ½ teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ½ teaspoon pure vanilla extract
- ¼ teaspoon ground cardamom
- ¼ teaspoon ground cloves
- 1 cinnamon stick
- 2 black tea bags

DIRECTIONS

1. Add almond milk, honey, cinnamon, ginger, vanilla, cardamom, cloves and cinnamon stick to a small saucepan.
2. Heat over medium heat; stir occasionally until liquid comes to a low boil.
3. Remove from heat and add tea bags.
4. Let tea steep for 2-3 minutes.
5. Remove tea bags and pour.

SERVINGS: 2

Adapted from motherthyme.com

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CINNAMON WHITE HOT CHOCOLATE

INGREDIENTS

- 4 cinnamon sticks
- ⅛ teaspoon kosher salt
- 2 ½ cups whole milk, divided
- 2 teaspoons cornstarch
- ⅓ cup white chocolate chips
- ½ teaspoon vanilla extract
- Unsweetened whipped cream and ground cinnamon

DIRECTIONS

1. Toast cinnamon sticks in a medium saucepan over medium heat for 1 minute.
2. Add salt and 2 cups milk, bring to a simmer.
3. Remove from heat and let sit 10 minutes.
4. Whisk cornstarch and remaining ½ cup milk in a small bowl, add to saucepan and heat over medium.
5. Bring to a simmer, stirring constantly, for 1 minute.
6. Remove from heat and add chocolate and vanilla. Let sit for 30 seconds, then stir to combine. Discard cinnamon sticks.
7. Divide hot chocolate between mugs. Top with whipped cream and dust with ground cinnamon.

SERVINGS: 2

Adapted from epicurious.com

COLD-WEATHER MYTH:

Drinking an alcoholic beverage is the best way to stay warm on a cold day.

FACTS:

1. Alcohol is a diuretic, which means it stimulates dehydration.
2. Alcohol impedes the body's ability to regulate its own temperature.
3. Alcohol can slow the heart and also accelerate the harmful effects of cold body temperatures.
4. The more alcohol consumed, the harder it is to recognize hypothermia.

HAZELNUT HOT CHOCOLATE

INGREDIENTS

- 4 cups low fat/skim milk
- 2 tablespoons hazelnut spread
- 2 tablespoons unsweetened cocoa powder
- 2 tablespoons sugar
- Marshmallows (optional)
- Crushed hazelnuts (optional)
- Chocolate chips (optional)

DIRECTIONS

1. Heat milk in medium saucepan on medium high until it starts to steam.
2. Add the spread, cocoa powder and sugar, and whisk until dissolved and combined.
3. Bring to a gentle simmer while stirring and then take off heat.
4. Serve with desired toppings.

SERVINGS: 4

Adapted from cafedelites.com

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APPLE CIDER FLOATS

INGREDIENTS

- Sparkling apple cider
- Fresh apple cider
- French vanilla ice cream
- Whipped cream (optional)
- Apple slice (optional)
- Ground cinnamon (optional)
- Cinnamon stick (optional)
- Caramel sauce (optional)

DIRECTIONS

1. Scoop ice cream into a cup and pour equal parts sparkling apple cider and fresh apple cider.
2. Top with whipped cream, an apple slice, a sprinkle of ground cinnamon, a cinnamon stick and caramel sauce.

SERVINGS: 1

Adapted from domesticallyblissful.com

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CRIMSON HOLIDAY PUNCH

INGREDIENTS

- 5 cups tropical punch
- 1 cup cranberry juice
- 1 cup pineapple juice
- ½ cup lemon juice
- 4-5 cups ginger ale
- 1 pint raspberry sherbet

DIRECTIONS

1. Make sure all ingredients are chilled.
2. Combine punch and all juices into a large punch bowl.
3. Add ginger ale slowly to keep as much fizz as possible.
4. Add scoops of raspberry sherbet and let sit for a few minutes.

SERVINGS: 16

Adapted from dessertnowdinnerlater.com