

Marshmallow Cold Foam

Ready in **18 mins**

Yield : **3 oz**

Ingredients

Graham Cracker Infused Milk

- 4 tablespoons milk
- 1/4 sheet graham crackers

Marshmallow Cold Foam

- 2 tablespoons of graham cracker infused milk
- 3 tablespoons of heavy cream
- 1 marshmallow
- Sprinkle of water

Preparation

1. In a medium bowl, combine milk and graham crackers.
2. Press the graham crackers into the milk so it is fully submerged. Let it steep for 15 minutes.
3. Strain the infused milk through a fine-mesh strainer into a jar or container with a tight fitting lid. Avoid pressing too firmly on the graham crackers, as this can make the milk gritty.
4. In a small microwave safe cup or bowl, add a marshmallow and a very small amount of water.
5. Microwave for 30 seconds and mix. You want the marshmallow to be melted.
6. Add the melted marshmallow and heavy cream to the container with the infused milk.
7. Put the lid on and shake vigorously for about 2 minutes or until frothy.
8. Add to your favorite latte or hot chocolate and enjoy!

Notes

To add a toasted marshmallow flavor, put your marshmallow on a pan lined with parchment paper and broil for a few seconds until toasted.