



Hot Cocoa Mix



3 c nonfat dry milk

2 c powdered sugar

1½ c Dutch-processed cocoa powder

1½ c white chocolate chips

¼ t salt

Stir ingredients together in large bowl. Process half of mixture in food processor until chocolate is finely ground. Repeat with other half. Store in airtight container for up to 3 months. Makes 20 servings.

To make hot cocoa: warm 1 cup milk in microwave for 80-85 seconds. Whisk in 1/3 cup hot cocoa mix. Top with whipped cream, ice cream, or mini marshmallows.