



Homemade Hot Cocoa



2 c whole milk

¼ c sugar

2 T cocoa powder

1 c chocolate chips (mix milk and semi-sweet)

1 t vanilla

In saucepan, scald milk over medium heat (steam should be coming off the milk and it should slightly “move” but not quite boil). Turn heat to medium/low and add sugar and cocoa powder; whisk until smooth. Add chocolate chips (mix milk and semi-sweet chips, more of one than the other depending on how you like your hot cocoa, as long as they equal 1 cup) and vanilla and stir until chocolate chips are melted. Remove from heat. Serve immediately.