

Homemade Hot Chocolate



Ingredients

1/2 Gallon Whole Milk

1 Packet Hot Cocoa Mix

1/2 Cup - 3/4 Cup Sugar (depending your sweet preference)

3/4 Cup Unsweetened Cocoa Powder

3 Teaspoons Vanilla

1/2 Cup Semisweet Chocolate Chips

Instructions

Pour Milk into pot. Turn on burner to medium-high heat.

Add cocoa powder and chocolate chips and keep stirring with a whisk so it doesn't burn. Once the chocolate starts to melt, add the vanilla and sugar. Stir until all ingredients are melted. Stay close by and stir occasionally while waiting for the milk to rise. Once it starts to rise in the pot, turn off the heat and ENJOY! Bon Appetit!

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