

The Best Hot Cocoa

Ingredients:

- 1 c. sugar
- generous pinch of salt
- 1/2 c. cocoa powder
- 2/3 c. hot water
- 6-8 c. milk (*the less milk the richer the cocoa*)
- 1 1/2 t. vanilla
- dash of cinnamon (*optional*)
- Marshmallows or whipped cream for topping

Directions:

Stir the sugar, salt, and cocoa powder together in a large saucepan.

Whisk in the water.

Bring to a boil over medium heat, stirring constantly.

Boil for 2 minutes... *keep stirring so it doesn't scorch!*

Whisk in the milk and stir until smooth.

Heat until hot but don't boil.

Remove from the heat and stir in the vanilla and cinnamon.

Beat with the whisk until light and foamy.

Top with marshmallows or whipped if desired.

This is also good to serve with [Chocolate-Dipped Goodies](#).

If you want a single-serve recipe do a site search for Single-Serve Cocoa!