

Hot Cocoa Snack Tales



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Homemade Hot Cocoa

Ingredients:

- * 1 1/3 cup sugar
- * 2/3 cup unsweetened cocoa powder
- * 6 cups milk
- * 2/3 cup water
- * 1 tsp. vanilla extract

1. In a 4 qt. saucepan, whisk together cocoa powder, sugar and water. Stirring constantly, bring this mixture to a boil. Simmer for 2-3 minutes, lowering the heat if needed so it doesn't burn.
2. Stir in the milk and vanilla, and heat until very warm without boiling or simmering. Serve immediately. Add more cold milk if needed to cool it down.
3. Top with marshmallow fluff or mini marshmallows, and enjoy!

Other Recipes:

Mexican Hot Chocolate: Stir with a long cinnamon stick.

Hazelnut Hot Chocolate: Add 1/8 teaspoon hazelnut extract.

Almond Hot Chocolate: Add 1/8 teaspoon almond extract.

Orange Hot Chocolate: Add 1/4 teaspoon finely grated orange peel and a pinch of cinnamon.

Mint Hot Chocolate: Stir with a candy cane or peppermint stick.

Books to Read Along:

There Was a Cold Lady Who Swallowed Some Snow
by Lucille Colandro
Lucky Pennies and Hot Chocolate by Carol Diggory Shields
The Polar Express by Chris Van Allsburg

