

Hot Cocoa

Ingredients

3 cups 2% milk (may also use whole milk)
4 oz bittersweet baking chocolate bar chopped
2 tbsp unsweetened cocoa powder
1/4 cup white granulated sugar
1 tsp vanilla extract

Instructions

1. Chop the chocolate bar into small pieces.
2. Heat up milk in a sauce pot, over medium heat, until hot but not simmering.
3. Use a fine strainer or a mesh sugar shaker to sift in the cocoa powder to ensure that there are no clumps.
4. Whisk in the cocoa powder and add chocolate, sugar, and vanilla extract. Slowly continue whisking as chocolate is melts and incorporates into milk.
5. When milk starts to simmer, lower the heat to medium-low and continue to cook for a few minutes. Make sure to slowly stir from time to time.
6. Take off heat and serve.

