



HOT COCOA RECIPE

Ingredients:

⅓ cup unsweetened cocoa powder

¾ cup white sugar

1 pinch salt

⅓ cup boiling water

3 ½ cups milk

¾ teaspoon vanilla extract

½ cup half-and-half cream

Directions:

Combine the cocoa, sugar and pinch of salt in a saucepan. Blend in the boiling water. Bring this mixture to an easy boil while you stir. Simmer and stir for about 2 minutes. Watch that it doesn't scorch. Stir in 3 1/2 cups of milk and heat until very hot, but do not boil! Remove from heat and add vanilla. Divide between 4 mugs. Add the cream to the mugs of cocoa to cool it to drinking temperature.

* Recipe yields 4 servings