

# Hot Chocolate

Serves 4-6, 6 ounces per person



## Ingredients

1/2 cup finely chopped white, dark or milk chocolate (or mini chocolate chips)

1/3 cup cocoa powder

1/3 cup sugar

pinch salt

3 cup milk

dash vanilla extract

Whipped Cream

1/4 cup heavy cream

pinch confectioners sugar

drop vanilla extract

## Instructions

Mix chocolate, cocoa powder, sugar, and salt in a bowl.

Heat milk on medium-low heat until just bubbling and reduce heat to simmer. Add vanilla then stir. Add dry mixture, whisking constantly until all chocolate has melted and sugar dissolves.

To make fresh whipped cream. Put heavy cream, confectioners sugar and vanilla extract in a chilled metal bowl, whisk briskly until fluffy and soft peaks form (do not over whip). Keep whipped cream chilled until hot chocolate is ready.

Let hot chocolate cool before serving. Top with whipped cream or mini marshmallows. Enjoy!

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