

Recipe: Homemade Hot Cocoa

Ingredients

- 2 cups milk
- ¼ cup unsweetened cocoa powder
- 2 tablespoons sugar
- ½ teaspoon vanilla
- A pinch of salt

Directions

1. With adult supervision, pour the milk in a small saucepan and heat over medium heat. Whisk occasionally while the milk is steaming. Watch closely, don't let it boil!
2. Whisk in cocoa powder and sugar until they are both dissolved.
3. Take the saucepan off the heat and stir in salt and vanilla.
4. Pour hot cocoa into two mugs, top with whipped cream and enjoy!

Try adding other spices and flavors, like cinnamon, ginger, cayenne pepper (if you like spicy chocolate!), almond extract or coconut extract. You can also try maple syrup instead of sugar.

Taste each ingredient before you add it to your hot cocoa! Cayenne pepper is very spicy by itself, but when it's combined with chocolate's sweet taste and smooth texture, you may find you like the extra spice. Taste other flavor combinations and see what your favorite is!

For homemade whipped cream, start with a cold metal bowl and whisk. Pour one cup of heavy cream (or whipping cream, they're the same thing!) and a tablespoon of powdered sugar into the bowl and whisk for a few minutes until it's fluffy. You might need to take turns with a friend, it's hard work!