anta Draw some cookies for Santa

Homemade Hot Cocoa

INGREDIENTS

- 1/3 cup unsweetened cocoa powder
- 3/4 cup white sugar
- 1 pinch salt
- 1/3 cup boiling water
- 3 1/2 cups milk 3/4 teaspoon vanilla extract
- 1/2 cup half-and-half cream

- 1. Combine the cocoa, sugar and pinch of salt DIRECTIONS
- 3. Bring this mixture to an easy boil while you stir. 2. Blend in the boiling water.
- 4. Simmer and stir for about 2 minutes. 5. Stir in 3 1/2 cups of milk and heat until very hot,
- 6. Remove from heat and add vanilla.
- 8. Add the cream to the mugs of cocoa to cool. 7. Divide between 4 mugs.