



Quick and Comforting Hot Chocolate

The epitome of winter comfort without the packet

Cooking time: 10 minutes

Equipment:

- Sauce pan
- Whisk
- Small lidded container

What you need:

2 cups milk (NOT skim)
2 tbsp unsweetened cocoa powder
2 tbsp granulated sugar
2 tsp cornstarch
1 tbsp water
1 handful semisweet chocolate chips

Extras (optional, pick one or more):

Fresh mint
1 tsp vanilla extract
Few drops peppermint extract
Shot of Bailey's
Shot of Peppermint Schnapps
Shot of espresso (or a tsp of instant)

To Prepare:

Get your milk in the saucepan over medium heat. Whisk in the cocoa powder and sugar. Keep an eye on it and stir frequently as it heats up. While this happens, place the cornstarch and water in a small lidded container, snap on the lid and shake vigorously to combine. Once the hot cocoa just barely begins to boil, pour in the cornstarch mixture as well as the chocolate chips and whisk until it thickens. When thick, kill the heat and add in any desired extras.

If using fresh mint, add it to the pot and allow it to steep for at least 5 minutes before serving.

Tips/Variations:

- If you're one of those who loves marshmallows on your hot cocoa, my advice is to invest in a bag of minis, cover the top of your mug full of hot cocoa with a single layer of mallows and torch them with your kitchen torch. Now THAT is comfort. :)