



SPIRITWEEK



OCTOBER 30 - NOVEMBER 3



Homemade Hot Chocolate

Put down the store-bought stuff and try homemade hot chocolate! Throw a handful of real simple ingredients into a saucepan and you will have delicious hot chocolate in minutes!

Ingredients

- 4 cups milk (preferably whole or 2%)
- ¼ cup unsweetened cocoa powder
- ¼ cup granulated sugar
- ½ cup bittersweet or semisweet chocolate chips or chopped chocolate bar
- ¼ teaspoon pure vanilla extract

Optional toppings:

- Whipped cream, Mini marshmallows, Mini chocolate chips, Sprinkles

Equipment:

- Small Saucepan
- Whisk

Directions

- In a small saucepan whisk together sugar and cocoa powder.
- Add milk and place over medium heat whisking frequently, until warm (but not boiling to avoid burning).
- Add chocolate chips and whisk constantly until the chocolate chips melt and distribute evenly into the milk.
- Whisk in vanilla extract.
- Cool to desired temperature.
- Serve with your favourite toppings.
- Enjoy!



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