Hot Cocoa Snack Tales



Homemade Hot Cocoa

Ingredients:

1 1/3 cup sugar

* 6 cups milk

- * 2/3 cup unsweetened cocoa powder
- * 2/3 cup water
- 1 tsp. vanilla extract
- 1. In a 4 qt. saucepan, whisk together cocoa powder, sugar and water. Stirring constantly, bring this mixture to a boil. Simmer for 2-3 minutes, lowering the heat if needed so it doesn't burn.
- 2. Stir in the milk and vanilla, and heat until very warm without boiling or simmering. Serve immediately. Add more cold milk if needed to cool it down.
- 3. Top with marshmallow fluff or mini marshmallows, and enjoy!

Other Recipes:

Mexican Hot Chocolate: Stir with a long cinnamon stick.

Hazelnut Hot Chocolate: Add 1/8 teaspoon hazelnut extract.

Almond Hot Chocolate: Add 1/8 teaspoon almond extract.

Orange Hot Chocolate: Add 1/4 teaspoon finely grated orange peel and a pinch of cinnamon.

Mint Hot Chocolate: Stir with a candy cane or peppermint stick.



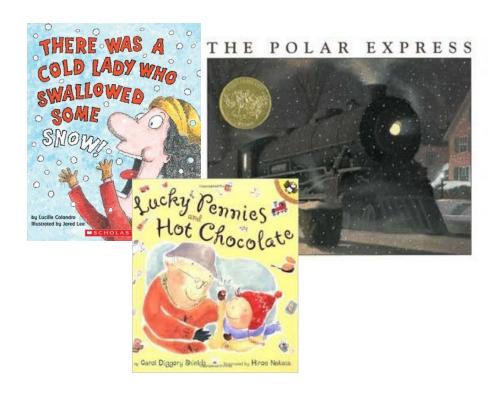
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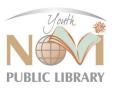




Books to Read Along:

There Was a Cold Lady Who Swallowed Some Snow by Lucille Colandro Lucky Pennies and Hot Chocolate by Carol Diggory Shields The Polar Express by Chris Van Allsburg





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