

## **Farrendel's Favorite Hot Chocolate**

### **Ingredients**

6 cups of whole milk

1/4 cup Dutch-processed baking cocoa

2/3 cup sugar

Pinch of salt

3/4 teaspoon vanilla extract

Dash of half and half

### **Directions**

In a saucepan, heat the milk on medium low. You'll want to slowly bring the milk to serving temperature but don't let it boil.

Once the milk has begun to heat, gently whisk in the cocoa, sugar, and salt. Whisking will prevent the cocoa clumping as much as it absorbs into the milk.

When the milk is heated to serving temperature and the sugar and cocoa are fully dissolved, take the saucepan off the heat and gently whisk in the vanilla and dash of half and half, then whisk more vigorously until the milk is slightly frothy.

Serve with whipping cream, marshmallows, or your preferred garnish. You only need to fill a normal sized mug about halfway since this hot chocolate is so rich and filling.

Makes: 4-6 servings

If you prefer your hot chocolate less sweet and less thick, here is the recipe I used as the base for mine before I experimented to make it my own:

<https://www.tasteofhome.com/recipes/homemade-hot-cocoa/>