

Homemade Hot Cocoa

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1/2 cup powdered sugar

1/4 cup powdered milk

1 tablespoon cornstarch

1/2 ounces semi-sweet chocolate, roughly chopped (I used chocolate chips, but nicer chocolate would surely make nicer hot cocoa)

1/2 cup cocoa powder

1/2 teaspoon vanilla extract

1/2 teaspoon salt

Combine all ingredients in a food processor and blend! It's noisy, but I promise the chocolate chips or chunks will eventually break down into little tiny, delightful balls of chocolate. The mixture will keep up to two months in an airtight container.

To use: heat water to boiling in a kettle. Put two tablespoons of mixture in 8-10 ounce cup, and add water. Stir thoroughly, and add marshmallows if you wish!

(Note: I bet this would, of course, be AMAZING cooked on the stove with milk, so if you want to give it a try and don't have an impatient toddler waiting for a cup, do it!)