

HOT COCOA RECIPE

Ingredients:

1/2 cup granulated sugar

1/4 cup unsweetened cocoa powder

4 cups milk (1 qt)

3/4 tsp vanilla extract

1/3 cup hot water

Mix sugar, cocoa and salt in a medium sauce pan; stir in water. Bring to a boil over medium heat, stirring constantly; boil and stir 2 minutes.

Add milk; stir and heat until hot. Do not boil. Remove from heat; add vanilla. Beat with whisk until foamy. Makes about six, 6-ounce servings.

For variations, add one of the following with the vanilla extract:

Cinnamon Cocoa - One fourth to one half teaspoon ground cinnamon

Mint Cocoa - one half teaspoon mint extract or three tablespoons crushed hard peppermint candy

Mocha Cocoa - One to two tablespoons powdered instant coffee

Happy Holidays from Specialty Lighting!

