



# Creamy Hot Cocoa



It's old fashioned, it's comforting, it makes the kitchen smell wonderful and it's good for the soul.

**Prep:** 2 mins

**Cook:** 5 mins

**Total:** 7 mins

**Servings:** 4

**Yield:** 4 servings



## Ingredients

1/3 cup unsweetened cocoa powder

3/4 cup white sugar

1 pinch salt

1/3 cup boiling water

3 1/2 cups milk

3/4 teaspoon vanilla extract

1/2 cup half-and-half cream

## Directions

### Step 1

Combine the cocoa, sugar and pinch of salt in a saucepan. Blend in the boiling water. Bring this mixture to an easy boil while you stir. Simmer and stir for about 2 minutes. Watch that it doesn't scorch. Stir in 3 1/2 cups of milk and heat until very hot, but do not boil! Remove from heat and add vanilla. Divide between 4 mugs. Add the cream to the mugs of cocoa to cool it to drinking temperature.

## Nutrition Facts

### Per Serving:

310 calories; protein 9.3g 19% DV; carbohydrates 52.8g 17% DV; fat 8.7g 13% DV; cholesterol 28.3mg 9% DV; sodium 102.1mg 4% DV.

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