

Mom's Homemade Hot Cocoa

Ingredients:

- •8 cups instant nonfat dry milk
- 6-8 ounce Cremora (powdered coffee creamer)
- 10-20 ounces of Nesquik chocolate powder (depending on how chocolatey you'd like your hot cocoa)
- Optional toppings: Cool Whip, Reddi Whip, shaved chocolate, broken candy cane pieces, caramel drizzle

You are correct, this is not a cookie recipe. But certainly, we can all understand why it has been included here. I loved hot cocoa as a kid. Even as an adult, I am not a coffee drinker, but I frequently enjoy sweet drinks like this or a chailatte. My mom used to have this large Tupperware container that must've held at least 2 gallons. Every winter, she would make a big batch of this hot cocoa and I just loved it. For her, it was significantly cheaper than buying the individual packs of hot chocolate. But for my siblings and I, this homemade recipe became a fond memory and a beloved tradition.

Directions:

- 1. Mix all ingredients together until well blended.
- 2. Use 1/3 c mix with 1 cup hot water. Add a little extra mix or chocolate, as desired.
- 3. Top with whatever you'd like.
- 4. ENJOY! We would love to hear about any of your family traditions and fond memories, too. Use #thebegratefulproject to tag us on social media.