

Creamy Hot Chocolate

(Featured at the Jolly Jamboree!)

Serves 4

- ⅓ cup unsweetened cocoa powder
- ¾ cup white sugar
- 1 pinch salt
- ⅓ cup boiling water
- 3 ½ cups milk (or milk substitute)
- ¾ teaspoon vanilla extract
- ½ cup half-and-half cream (optional, but makes it so decadent)
- Marshmallows (optional garnish)

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, top with marshmallows - Enjoy!