

Hot Chocolate Mix
"4 Homemade Food gifts They'll Love (and So Will Your Wallet)"
By Melissa Clark
The New York Times, November 22, 2022

Total Time: 10 minutes
Yield: 4 servings

Ingredients

1/3 cup/35 grams confectioners' sugar
1/4 cup/30 grams unsweetened cocoa powder, either natural or Dutch-process (see Tip)
1/4 cup/40 grams chopped bittersweet chocolate (preferably 62 to 72 percent cacao)
1/4 cup/40 grams chopped milk chocolate or vegan milk chocolate
1 teaspoon vanilla bean paste (optional)
Pinch of fine sea salt
Mini marshmallows

Preparation

1. In a blender or food processor, combine sugar, cocoa powder, both chocolates, vanilla paste (if using) and salt. Pulse to pulverize into a coarse powder. Transfer to an airtight jar. Package marshmallows in another airtight jar.
2. To prepare: Fill a small pot with 4 cups whole milk or your favorite alternative milk (almond, oat, rice, coconut, etc.), and bring to a simmer. Whisk in cocoa mixture until very smooth. Serve topped with whipped cream or marshmallows.
- 3.

Tip - *Natural cocoa will give you a more complex flavor; Dutch-process gives a deeper, richer color.*