



Best Holiday Hot Cocoa

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

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.*
2. *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.*