

Stovetop Hot Chocolate

6 servings 20 minutes

Great for snow days!

Ingredients

1/2 c. water
2/3 c. sugar
1/2 c. cocoa
1/4 tsp. salt
6 c. milk
1/3 c. heavy cream
1 tsp. vanilla
1/2 tsp. cinnamon

Directions

1. Stir together water, sugar, cocoa, & salt in dutch oven.
2. Stirring constantly, bring to a boil on stovetop.
3. Turn heat to medium and add milk & cream.
4. Heat through until very warm or hot (do not boil!).
5. Turn heat off and stir in vanilla & cinnamon. Serve immediately.

Optional: Top with whipped cream or marshmallows and a dash of cinnamon.

Notes

This recipe was handed down from my great grandmother. I have tweaked it over the years.

Wonderful topped with homemade whipped cream or marshmallows!