Rich and Creamy Instant Hot Cocoa Mix

Ingredients

1 ¼ cup powdered heavy cream* (purchase online)
1 cup chopped semisweet chocolate
¾ cup powdered sugar
½ cup cocoa powder
2 tbsp vanilla powder (optional)
2 tbsp cornstarch
1 tsp salt

*You can substitute whole or nonfat milk powder if you prefer.

Instructions

A food processor is best for this recipe, but you can also use an electric mixer.

1) Add the chopped chocolate to a food processor and pulse until finely ground. If you don't have a processor, chop it into superfine pieces by hand.

2) In a large bowl, add the rest of ingredients and use an electric mixer to combine. Mix in the finely ground chocolate.

3) Store in an airtight container until ready to use. Makes 4 cups dry mix.

To make hot cocoa, stir 3-4 tbsp of cocoa mix into 1 cup of steaming hot milk or water. Garnish with whipped cream and shaved chocolate if you like.

Recipe Variations:

- Add a tbsp of espresso powder to recipe for café mocha mix.
- Add 1-2 tsp of your favorite spice (cinnamon, nutmeg, cardamom, cloves).
- For non-dairy mix, use coconut, cashew, or soy powdered milk.