



# HOT COCOA MIX

## INGREDIENTS

Makes about 15 servings

- 2 1/2 cups powdered nonfat dry milk
- 1 cup unsweetened cocoa powder
- 2 1/2 cups powdered sugar
- 1/2 teaspoon salt
- 1 1/2 cups mini semi-sweet chocolate chips

## PREP TIME

10 minutes

## BAKE TIME

none

## INSTRUCTIONS

- 1 In large bowl, whisk or stir together the powdered milk, cocoa powder, powdered sugar, and salt, blending well.
- 2 Stir in the mini semi-sweet chocolate chips.
- 3 Store hot cocoa mix in an airtight container for up to 3 months. You can also divide the mixture up into smaller containers, canning jars, or treat bags for gifting—include a gift tag that has instructions for making the cocoa.
- 4 **INSTRUCTIONS FOR HOT COCOA:** For each serving, place 1/3 cup cocoa mix in a mug and stir in 3/4 cup (or 6 oz.) boiling water. Stir until well-blended and chocolate chips are melted.
- 5 **OPTIONAL:** For a little minty flavor, stir in a few mini chocolate mint candies (like *Junior Mints*®) right after adding the boiling water. Top your cocoa with whipped cream or mini marshmallows.

MARY & MARTHA