

Creamy Hot Cocoa



Rated: ★★★★★

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Photo By: mominml

Prep Time: 2
Minutes

Ready In: 7
Minutes

Cook Time: 5
Minutes

Servings: 4

"Creamy homemade hot chocolate for the ultimate in comfort."

INGREDIENTS:

- | | |
|----------------------------------|------------------------------|
| 1/3 cup unsweetened cocoa powder | 3 1/2 cups milk |
| 3/4 cup white sugar | 3/4 teaspoon vanilla extract |
| 1 pinch salt | 1/2 cup half-and-half cream |
| 1/3 cup boiling water | |

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. 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.

CONWAY TWITTY COOKIES

1 box yellow cake mix

1 cup oil

1 egg

1 pkg banana cream instant pudding (can use vanilla or white chocolate)

1 cup chopped pecans or nut of choice

½ bag Health toffee

Mix cake mix, oil, egg and pudding on medium speed. When mixed, stir in pecans and toffee. Roll into ½ to 1 inch balls and bake at 350 degrees for 20 minutes

Darrell Seals
KNOE