



Caring for Cows & Nourishing Communities



CARLA HALL'S HOMEMADE HOT CHOCOLATE MIX

Makes about 5 cups

- 2 cups powdered milk
- $\frac{3}{4}$ cup unsweetened cocoa powder
- $\frac{3}{4}$ cup granulated sugar
- 2 teaspoons cornstarch
- $\frac{1}{4}$ teaspoon salt
- 2 oz (or $\frac{1}{2}$ cup) unsweetened chocolate, grated

Place a sieve over a large bowl. Combine the powdered milk, cocoa powder, sugar, cornstarch and salt in the sieve. Sift the dry ingredients into the bowl. Add the grated chocolate. Stir to combine.

Store the mix in wide mouth Ball jars.

CARLA HALL'S HOT CHOCOLATE

Makes about 5 cups

- $\frac{1}{4}$ cup hot chocolate mix
- $\frac{3}{4}$ cup milk

In a 2-cup liquid measuring cup or a bowl, whisk together the hot chocolate mix and milk until smooth. Pour the mixture into milk frother or velvetizer. Pour hot chocolate into a mug. Enjoy immediately.

Optional flavors

- Add 2 teaspoons of peanut powder for peanut butter hot chocolate.
- Add $\frac{1}{4}$ teaspoon cinnamon powder and a pinch of cayenne pepper for Mexican hot chocolate.
- Add a drop of vanilla and $\frac{1}{4}$ cup more of grated chocolate for "drinking" chocolate.
- Add orange zest and brown sugar instead of granulated sugar for a zip in another direction and deeper chocolate.