

Warm and Creamy Hot Coco

What's better on a cold and chilly day than a warm and creamy hot coco! Our Kidfunideas recipe hits just the right spot – rich delicious chocolate and vanilla bean. Top it with whipped cream, marshmallows or even crush candy canes for a delicious treat! Check out how to make our Hot Coco Kits. They make wonderful gifts for the holidays.



Coco Mix Ingredients:

- 1 Cup unsweetened Coco Powder
- 1 Cup brown sugar
- 1 Cup granulated sugar
- 1 teaspoon kosher salt
- 1 vanilla bean
- 3 teaspoons cornstarch

How to make the Coco Mix:

1. Into the bowl of a food processor add all the ingredients except the vanilla bean.
2. Using a sharp knife, split the vanilla bean open down the center and scrape all the seeds out of the center of the bean and add them to the food processor.
3. Process the ingredients until everything is combined and there are no lumps.
4. You can store your coco mix in a 3 Cup Mason jar or airtight container until ready to use.



To Make the Coco:

- 1 Cup Coco Mix
- 1/3 Cup water
- 4 Cups Warm Milk (Almond or coconut milk can be substituted)

1. In a medium sauce pan over medium heat add the water and coco mix, whisking to combine.
2. Stir the Coco until it thickens slightly and coats the back of a spoon.
3. Add the milk to the coco mixture and cook until it is warmed through.

Serve in mugs topped with whipped cream, marshmallows or even crushed candy canes.

