

Hot Chocolate Milk at Home

Are you missing Hot Chocolate Milk from your school cafeteria? Are you looking for something fun to spice up the milk from your school meals at home? Try Hot Chocolate Milk at home with these two fun and easy recipes.

Milk, it's spot on.



HOT CHOCOLATE MILK

INGREDIENT(S):

- 1 cup (8 oz) Chocolate Milk

DIRECTIONS:

1. Pour chocolate milk into a microwave safe cup or mug.
2. Microwave, uncovered, on high for 1 to 1 ½ minutes or until hot, stirring after 1 minute.
3. Enjoy hot chocolate milk as is or jazz it up with some fun additions:
 - Marshmallows
 - Whipped cream
 - Cinnamon
 - Nutmeg
 - ¼ tsp vanilla extract
 - ¼ tsp peppermint extract



Don't forget to ask permission or for help if needed!

Homemade Hot Chocolate

INGREDIENTS:

- 4 tsp sugar
- 1 Tbsp unsweetened cocoa powder
- 1 cup (8 oz) milk
- ¼ tsp vanilla
- Miniature marshmallows (optional)



DIRECTIONS:

1. In small saucepan stir together sugar and cocoa powder. Whisk in half of the milk. Once combined, cook over medium heat until mixture just comes to boiling, stirring frequently.
2. Stir the remaining milk into the chocolate mixture. Heat through, stirring frequently. Do not boil. Remove from heat. Stir in vanilla.
3. Pour into one 10- to 12-ounce mug. Top with marshmallows, if desired.

Yield: 1 cup; 1 serving

Microwave Hot Chocolate:

In microwave-safe, 2-cup measuring cup combine sugar and cocoa powder. Whisk in half of the milk. Microwave, uncovered, on high about 1 minute or until just boiling. Whisk in remaining milk. Microwave, uncovered, on high for 1 to 1 ½ minutes or until hot, stirring after 1 minute. Stir in vanilla. Serve as directed in step 3 above. (Microwave cooking times may vary.)