

♥ A WARM HUG IN A MUG ♥

HOMEMADE Hot Chocolate

RICH, CREAMY & OH-SO-COZY

*Made from simple ingredients
and lots of love.*

*The perfect drink to warm
your heart and soul.*

*From my
kitchen to yours*

There's nothing
like a cup of
homemade hot
chocolate to make
everything
feel better.



INGREDIENTS

MAKES 2 SERVINGS

- 2 cups (480ml) whole milk (or your favourite milk)
- 2 tablespoons unsweetened cocoa powder
- 2 tablespoons sugar (adjust to taste)
- 1–2 tablespoons dark or milk chocolate, chopped or chips
- 1/4 teaspoon vanilla extract
- Pinch of salt

TOPPINGS (OPTIONAL)

- Whipped cream
- Mini marshmallows
- Chocolate shavings or cocoa powder



METHOD

- 1 WARM THE MILK**
In a medium saucepan, heat the milk over medium heat until warm and steaming, but not boiling.
- 2 WHISK DRY INGREDIENTS**
In a small bowl, whisk together the cocoa powder, sugar and a pinch of salt until well combined.
- 3 COMBINE**
Add the cocoa mixture to the warm milk, whisking constantly until smooth and no lumps remain.
- 4 ADD CHOCOLATE**
Add the chopped chocolate (or chips) and stir until melted and the mixture is silky and smooth.
- 5 ADD VANILLA**
Stir in the vanilla extract.
- 6 SERVE & ENJOY**
Pour into your favourite mugs and top with whipped cream, marshmallows or chocolate shavings. Sip, relax and enjoy!



TIPS & IDEAS

- Use good quality cocoa and chocolate for the best flavour.
- For extra richness, use half milk and half cream.
- Make it a mocha: add 1/2 teaspoon instant coffee or espresso powder.
- Prefer it thicker? Simmer a little longer or add a square more chocolate.
- Store leftover hot chocolate in the fridge for up to 3 days. Reheat gently on the stove or in the microwave.

FUN VARIATIONS

- Peppermint: Add 1/4 tsp peppermint extract and top with crushed candy canes.
- Salted Caramel: Add a drizzle of caramel sauce and a pinch of sea salt.
- Spiced: Add a pinch of cinnamon or nutmeg for a cozy twist.



Good chocolate. Warm heart. Happy soul.