

# Real Hot Chocolate



## Basic for 4 students

4 cups milk  
1/2 cup dark chocolate chips

## Basic for 5 students

5 cups milk  
2/3 cup dark chocolate chips

Use a medium, heavy bottomed saucepan on medium heat to bring milk to a simmer, stirring occasionally. Reduce heat to low and whisk in chocolate chips. Simmer, whisking often, until chocolate melts, 2-3 minutes. Add flavor variation and whisk until well blended. Over the counter carefully ladle into mugs. Top with mini marshmallows or whipped cream.

## Group Picks Variation

**Chocola-ccino:** Add 1tsp espresso powder to basic (1 pkg Starbucks Italian Roast). Top with whipped cream and sprinkle with raw sugar.

**Magic mint:** Add 1/2 tsp peppermint extract.  
Take bottle to kitchen, measure and pour into pan. Top with whipped cream.

**Mexican Spice:** Add 1/2 tsp cinnamon, 1/8 tsp nutmeg, 1/8 tsp cayenne pepper. Top with whipped cream and cinnamon sugar.

**Malted Milk:** Add 1/2 cup malted milk powder, such as Ovaltine. Top with whipped cream and sprinkle with chopped malt-chocolate balls (2 per person).

## Individually pick toppings

Marshmallows \_\_\_\_\_ # per kitchen

Whipped cream \_\_\_\_\_ # per kitchen