



Hot Chocolate

Jar Ingredients:

- 2 Tablespoons unsweetened cocoa powder, preferably Dutch-processed
- 2 ½ ounces chopped bittersweet chocolate or ¼ cup + 2 Tablespoons bittersweet chocolate chips
- 1 to 2 tablespoons brown sugar
- Tiny pinch of fine sea salt
- homemade marshmallows, for serving

Other Ingredients you will need:

- 1 ½ cups whole milk
- ½ teaspoon vanilla extract

Directions:

1. Remove marshmallows from jar; set aside. Pour about a cup of water into a small pot and bring it to a boil. Whisk in the cocoa powder (in the plastic pouch)—don't stress if it's a little clumpy; it'll smooth out soon enough.
2. Turn the heat down to medium and slowly whisk in the milk, making sure to get all the cocoa off the sides of the pot.
3. Once the milk is hot and just starting to simmer, whisk in the rest of the jar ingredients. Drop the heat to low and whisk until the chocolate melts. Give it a taste—if you're feeling extra sweet-toothed, add a bit more sugar. Then turn off the heat and stir in the vanilla.
4. Pour into your favorite mugs and pile on the reserved homemade marshmallows Sip, smile, and repeat.