



# Homemade Hot Chocolate

★★★★★

Creamy Homemade Hot Chocolate. A combination of cocoa powder and chocolate chips make this hot chocolate extra flavorful and delicious! Ready in minutes.

**Course**

Drinks

<b>Cuisine</b>	American
<b>Prep Time</b>	1 minute
<b>Cook Time</b>	5 minutes
<b>Total Time</b>	6 minutes
<b>Servings</b>	4 (see note for smaller servings)
<b>Calories</b>	323kcal
<b>Author</b>	<u>Allison - Celebrating Sweets</u>

## Ingredients

- 4 cups milk (preferably whole or 2%)
- ¼ cup unsweetened cocoa powder
- ¼ cup granulated sugar
- ½ cup bittersweet or semisweet chocolate chips or chopped chocolate bar
- ¼ teaspoon pure vanilla extract

## Instructions

1. Place milk, cocoa powder and sugar in a small saucepan. Heat over medium/medium-low heat, whisking frequently, until warm (but not boiling). Add chocolate chips and whisk constantly until the chocolate chips melt and distribute evenly into the milk. Whisk in vanilla extract, serve immediately.

## Notes

### SMALLER SERVINGS

#### 2 servings:

2 cups milk

2 tablespoons unsweetened cocoa powder

2 tablespoons granulated sugar

¼ cup chocolate chips

⅛ teaspoon vanilla extract

#### 1 single serving:

1 cup milk