

GRACE GOUDIE

Mega Gourmet Hot Chocolate

<https://www.gracegoudie.com/all-recipes-blog/mega-gourmet-hot-chocolate-recipe>

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INGREDIENTS:

- ¼ cup unsweetened cocoa powder
- 2 tbsp milk powder
- 2 tbsp sugar
- ¼ tsp cornstarch
- ⅛ tsp salt
- 3 cups whole milk
- ½ cup chocolate
- 1 tsp vanilla bean paste (I love [Nielsen-Massey](#))

DIRECTIONS:

1. **To prep:** Sift the dry ingredients together (cocoa powder, milk powder, sugar, cornstarch and salt) and set aside. *Pro tip: sifting these ingredients together prevents it from clumping once it is combined with the liquids.*
2. **To cook:** In a medium pot, bring the milk to a simmer. Once the milk is simmering, add the chocolate chips and vanilla. When the chocolate is fully melted into the milk, add the sifted powder. Whisk the mixture and serve hot.
3. **To garnish:** This step is optional, but adds a fun flair to the drink! Rim the glass with frosting and immediately stick your favorite candy to the rim. Add marshmallows and a chocolatey treat on the side of the glass. Enjoy!