

Dark Hot Chocolate | bites out of life

- 2 cups milk
- 3 tablespoons unsweetened cocoa powder*
- 2 tablespoons powdered sugar
- 1/2 teaspoon cinnamon
- a pinch of salt

*Can also use Dutch-process cocoa for a less bitter taste.

1) In a small saucepan, heat up the milk. Add the cocoa powder, powdered sugar, cinnamon and salt.

2) Heat through, stirring occasionally, until chocolate is smooth. Strain to catch any chocolate clumps, then serve.



Variations: You could vary this recipe in any number of ways, perhaps by changing cinnamon to other warm spices, such as clove, ginger or nutmeg (or fooling around with the amount of cinnamon), adding vanilla extract or simmering a scraped vanilla bean with the milk, simmering an orange peel with the milk, putting in a Kahlua, Bailey's, bourbon, whiskey or rum for a more grown-up ho-cho. You could even steep a bag of chai tea in the milk, to create a hot chocolate chai.

From: <http://www.bitesoutoflife.com/2010/12/16/hot-chocolate-for-cold-winter-nights/>