

# Creamy Hot Cocoa

## INGREDIENTS

1/3 cup unsweetened cocoa powder

3/4 cup white sugar

1 pinch salt

1/3 cup boiling water

3 1/2 cups milk

3/4 teaspoon vanilla extract

1/2 cup half-and-half cream

## Directions

Combine the cocoa, sugar and pinch of salt in a saucepan. Blend in the boiling water. Bring this mixture to an easy boil while you stir. Simmer and stir for about 2 minutes. Watch that it doesn't scorch. Stir in 3 1/2 cups of milk and heat until very hot, but do not boil! Remove from heat and add vanilla. Divide between 4 mugs. Add the cream to the mugs of cocoa to cool it to drinking temperature.

source:[allrecipes.com](http://allrecipes.com)