

The Best Homemade Hot Cocoa

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Ingredients

- 4 cups milk
- 1/2 cup sugar
- 1/4 cup good quality cocoa
- 1 1/2 cups miniature marshmallows
- 1 teaspoon vanilla extract

Instructions

1. In a saucepan combine all ingredients. Cook and stir over medium low heat until the marshmallows are melted, about 10 minutes. (I actually had mine on the stove for about 30 minutes and I just stirred occasionally)
2. Remove from the heat and pour into mugs.

Adapted from allrecipes.