



Easy Hot Cocoa Recipe for Kids



There's nothing like a cup of hot cocoa on a cold winter's day! It's rich, soothing, and perfect for wrapping your paws – or hooves – around a big, warm mug. The Vanderhoof Moose are experts at crafting this classic drink, and they want to share their recipe with you! All it takes is a few fresh ingredients and lots of love. With this recipe, you can get your kids involved by having them add marshmallows, whipped cream, and other delicious toppings!

INGREDIENTS

- 4 cups milk
- 1/3 cup hot water
- 1/4 cup unsweetened cocoa powder
- 1/4 cup granulated sugar
- 1/2 cup semi-sweet chocolate chips
- 1 pinch salt
- 1/4 tsp vanilla extract

TOPPINGS (optional)

- mini marshmallows
- whipped cream
- Sprinkles
- Crushed candy canes
- Cinnamon



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DIRECTIONS



This recipe uses heat, so use caution and have a grown-up manage the cooking process. Children may stir, but only under adult supervision!

1. Combine the cocoa powder, sugar, water, and salt in a medium saucepan. Bring to a gentle simmer, over medium heat, stirring constantly. Simmer for about a minute.
2. Lower the heat, then stir in the milk until warm. Do not boil!
3. Add the chocolate chips and continue to stir constantly until the chocolate melts and the mixture is smooth.
4. Remove from heat. Stir in the vanilla extract.
5. Pour the hot cocoa into 4 mugs, then add your choice of toppings. Ta-da!

Looking for a change in flavor? Add a tablespoon of orange juice, a ¼ teaspoon of peppermint extract, or a li'l drizzle of caramel sauce to your cup!

Grown-ups can also try adding an ounce of espresso. Enjoy!

