

The Perfect Hot Cocoa

NIBBLEDISH CONTRIBUTOR

Ingredients

- Sugar
- Vanilla sugar (or Vanillin)
- · Cocoa powder
- Cream
- Milk
- Honey (liquid)

Instructions

This is a perfect finish to a cold day. As simple as that.

- 1. Heat the milk, slowly (keeps the heat longer?).
- 2. Whip the cream with some vanilla sugar in it, put it in the fridge while the milk is heating.
- 3. Mix together sugar, vanilla sugar and cocoa powder, if the milk is warm enough put in some liquid honey and stir.
- 4. Now pour in the dry ingredients and stir so that it is evenly mixed.
- 5. Lastly, pour the cocoa in a cup or a glass, put in a spoon (or two) of the whipped cream. Sprinke some cocoa podwder on top.

And you're done!

Update; <u>yongfook</u> gave me a tip, try adding a little bit of salt and/or chili for some extra kick in it. It's *delicious*!

