



Hot Cocoa

Alton Brown

BAH Note: The mix can be stored indefinitely in an airtight container according to Mr. Brown. I found that the mix doesn't dissolve completely in hot liquid. So I tried sifting it through a fine mesh strainer with only marginally better results. However, when I took my tiny pestle to the mix in a plastic container and gave it a good mashing, I was quite happy with my cup of hot chocolate. I also prefer to add a bit of half and half, but that's just me.

- 2 cups powdered sugar
- 1 cup cocoa, preferably Dutch processed
- 2 1/2 cups powdered milk
- 2 teaspoons corn starch
- 1 pinch cayenne pepper, cinnamon, or five spice powder

Whisk all the ingredients together in a medium bowl. Fill a mug half full with the cocoa mixture. Add heated water and stir to combine.

hot cocoa was posted by wendi on 15 april 2010 at bonappetit.hon.com