CREAMY HOT COCOA

When you are taking the time to make this from scratch at camp, make it special by letting your youth know this isn’t coming from a pouch. This is Scouter David’s Hot Cocoa!

Time: approximately 7 mins
Yield: 4 servings

Ingredients
1/2 cup unsweetened cocoa powder
1/2 cup white sugar
1 pinch salt
1/3 cup boiling water (yes, have it boiling already!!!)
3 1/2 cups milk
3/4 tsp. vanilla extract
1/2 cup half-and-half cream
Small marshmallows to finish

Method
1. Combine the cocoa, sugar and pinch of Kosher salt in a saucepan (Note: this is easily scaled up and the dry ingredients can be mixed up in advance. Just scoop one cup per 4 youth).
2. Whisk in already-boiling water. Bring this mixture to a low boil while you stir. Simmer and stir for about 2 minutes. Watch that it doesn’t scorch!
3. Stir in 3 1/2 cups of milk and heat until very hot, but do not let it come to a boil again!
4. Remove from heat and add vanilla. Divide between 4 mugs. Add the marshmallows and some cream (if you can get it away from the Scouters) to the mugs of cocoa to cool it to drinking temperature.

Optional Additions

Mocha Cocoa
• Add 1 Tbsp. instant coffee to each individual mug

Chef David’s Spicy Hot
Spice blend for four servings
3/4 tsp. cinnamon, ground
1/2 tsp. nutmeg, ground
1/4 tsp. cloves, ground
1/4 tsp. ginger, ground
1 pinch cayenne pepper, ground
• Combine this spice blend with the first step in the standard Hot Cocoa recipe, adding these additional seasonings to the cocoa/sugar mix and continue recipe above.