Hot Cocoa Convenience Mix

Makes: 2½ cups of mix | Serving Size: 4 Tbsp. (¼ cup) of mix

Ingredients Needed:

- ⅔ cup white sugar
- 1½ cups dry nonfat milk powder
- ⅔ cup unsweetened cocoa powder

Directions:

1. Add sugar and dry nonfat milk powder into a mixing bowl.
2. Sift cocoa powder into the same bowl.
3. Mix ingredients thoroughly and store in an airtight container.
4. To use, bring 1 cup of water (8 oz.) to boil in a saucepan, mix in 4 tablespoons of hot cocoa convenience mix and stir well.

Note:

- This hot cocoa mix more closely resembles dark chocolate rather than milk chocolate sweetness.
- To increase sweetness, try adding 1 tsp. of sugar, mini marshmallows, your favorite creamer, or whipped cream right before drinking.
- Store hot cocoa mix in an airtight container at room temperature and use within 2 months.

The University of Maine is an EEO/AA employer and does not discriminate on the grounds of race, color, religion, sex, sexual orientation, transgender status, gender expression, national origin, citizenship status, age, disability, genetic information or veteran's status in employment, education, and all other programs and activities. The following person has been designated to handle inquiries regarding non-discrimination policies: Director of Equal Opportunity, 101 North Stevens Hall, University of Maine, Orono, ME 04469-5754, 207.581.1226, TTY 711 (Maine Relay System).