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.