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- 2 cups powdered sugar
- 1 cup unsweetened cocoa (Dutch-process recommended)
- 1 teaspoon salt
- 2 teaspoons cornstarch
- 1 pinch cayenne pepper
- 2 teaspoons cinnamon
- 3 cups nonfat dry milk powder
- 1 cup mini semi-sweet chocolate chips

Add sugar and cocoa to food processor. Pulse until well-mixed. (Or, combine ingredients in large bowl and whisk until well mixed.) Add salt, cornstarch, cinnamon and cayenne; pulse until mixed. Add powdered milk; process for 20-30 seconds until well mixed. Transfer mix to bowl and stir in chocolate chips. Store in airtight container.

TO MAKE ONE MUG OF HOT COCOA:

Mix 3 tablespoons of the hot chocolate mix in an 8 ounce mug with hot water or milk and stir until mix is dissolved. Top with mini marshmallows if desired.

Source: The Yummy Life, Double Chocolate Hot Cocoa Mix