

Martha Stewart's Hot Cocoa

Ingredients:

3 ½ cups sugar

2 ¼ cups cocoa

1 Tbsp salt

Whole milk for serving

Directions:

Step 1: In a large bowl, combine sugar, cocoa, and salt, and whisk to combine well. Store the mixture in an airtight container.

Step 2: For individual servings, pour 1 cup whole milk into a microwave-safe mug, and microwave on high just until hot. Add 2 tablespoons of cocoa mix, and stir to dissolve. For a larger batch of cocoa, warm the milk in a saucepan set over medium-low heat, taking care not to let the milk boil; as it warms, stir in 2 tablespoons of mix for each cup of milk.

Creamy Hot Cocoa

Ingredients:

⅓ cup unsweetened cocoa powder

¾ cup white sugar

1 pinch of salt

⅓ cup boiling water

3 ½ cups milk

¾ tsp. vanilla extract

½ cup half and half

Directions:

Combine the cocoa, sugar and pinch of salt in a saucepan. Blend in the boiling water. Bring this mixture to an easy boil while you stir. Simmer and stir for about 2 minutes. Watch that it doesn't scorch. Stir in 3 1/2 cups of milk and heat until very hot, but do not boil! Remove from heat and add vanilla. Divide between 4 mugs. Add the cream to the mugs of cocoa to cool it to drinking temperature.

25 Hot Cocoa Mix-Ins to Get You in the Christmas Spirit

1. Peppermint Extract
2. Mini Chocolate Chips
3. A Big Dollop of Cool Whip
4. Caramel Sauce
5. Coffee or Espresso Powder
6. Cayenne or Chili Powder
7. Mint Chocolate Chips or Crushed Andes Mints
8. Peanut Butter
9. A Scoop of Your Fav Ice Cream
10. A Teaspoon of Raspberry Jam
11. Butterscotch Syrup
12. Marshmallow Fluff
13. Orange Zest
14. A Dash of Sea Salt
15. Nutella
16. Malted Milk Powder
17. Almond Extract
18. Eggnog
19. Chai Tea Concentrate
20. Pumpkin Puree
21. Maple Syrup
22. Hazelnut Coffee Creamer
23. Gingerbread Spice
24. Crushed Candy Canes
25. Maraschino Cherry Juice