

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. clove, 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.



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