






MADE SIMPLE

French Hot Chocolate

Chocolat chaud

 1 mug

 3 mins prep time

 10 mins total time

 Easy

INGREDIENTS

- 1 cup (350 ml) of milk of your choice
(whole milk in preference)
- 1 tbsp sugar
- 2 tbsp unsweetened cocoa powder
- 2 tbsp Maizena (corn starch)
- 1/8 tsp vanilla extra
- 1/8 tsp cinnamon
- optional: 1-2 tsp amber rum
- optional: whip cream, marshmallows, Nutella, your favorite cookies



DIRECTIONS

1. In a small pot put all of the required ingredients together.
2. Heat on medium and whisk the ingredients together so that there are no lumps.
3. Every minute or so continue to whisk the ingredients together. Do not let the hot chocolate boil.
4. Within 5-7 minutes you will see the hot chocolate thicken as the Maizena dissolves. When the hot chocolate resembles a thick luscious cream, it is ready.
5. If wanted to add an adult boost to your drink, add the amber rum and mix.
6. Pour in a warm mug and top with whip cream, marshmallows, and drizzled with some Nutella on top. Cozy up with some cookies and enjoy!

Bon Appetit!
Emilie Anne 

