



Creamy Hot Chocolate

Jacob · 29/09/2024



Prep Time

8

Difficult

Medium

Servings

2 quarts

Description

This hot chocolate with sweetened condensed milk is easy to make. Keep some condensed milk on hand for cold days and whip up a batch of this rich hot chocolate to warm your loved ones.

Ingredients

— 1 (14 ounce) can Eagle Brand sweetened condensed milk - ½ cup unsweetened cocoa - 1 ½ teaspoons vanilla extract - ½ teaspoon salt - 6 ½ cups hot water - 3 mini marshmallows

Instructions

1. Combine sweetened condensed milk
2. cocoa
3. vanilla
4. and salt in a large saucepan over medium heat; mix well. Slowly stir in hot water; cook until heated through
5. stirring occasionally. Do not boil. Top with marshmallows. Store covered in the refrigerator. **Recipe Tips** You can store hot chocolate in the refrigerator for up to 5 days. Mix well and reheat before serving. To make hot chocolate in the microwave
6. combine all ingredients except marshmallows in a 2-quart glass measure. Microwave on high (100% power) for 8 to 10 minutes
7. stirring every 3 minutes. Top with marshmallows and store covered in the refrigerator.