



INGREDIENTS

- 2 cups 250 g confectioners' sugar (powdered sugar)
- 1 cup 118 g Dutch-processed cocoa powder
- 2 ½ cups 170 g powdered milk
- 2 teaspoons cornstarch
- 1 teaspoon kosher salt

FOR SERVING

- mini marshmallows (optional)
- hot water (or milk)

INSTRUCTIONS

1. In a large mixing bowl, add the confectioners' sugar, cocoa powder, powdered milk, cornstarch, and salt. Whisk together to combine.
2. Store the mixture in an airtight container for up to a year. This will make 4½ cups of hot cocoa mix, or enough for about 18 cups of hot cocoa.

MAKING A CUP OF HOT COCOA

1. When making a cup of hot cocoa, use about ¼ of a cup of powder per cup of hot water or milk, or adjust to taste preference.
2. Top the powder with ¼ cup of mini marshmallows if adding.
3. Pour hot liquid over the cocoa powder, stirring until the powder has dissolved. Enjoy!