

Christmas

White House Hot Chocolate

INGREDIENTS:

- ½ cups Cocoa (powdered), unsweetened.....
- 1 cups Sugar.....
- 4 cups Milk.....
- 7 teaspoons Cornstarch.....
- ½ cup Water.....
- 1 tablespoon Ground Cinnamon.....
- 1 can real Whipped Cream.....
- 2 drops of Vanilla Extract.....
- 1 drop of Almond Extract.....

PREPARATION:

- Mix the Cocoa and Sugar together. Gradually combine the Milk with the Cocoa-Sugar mixture in a medium-sized saucepan, whisking slowly to keep it smooth.
- Begin heating this mixture, continuously stirring it with a whisk, as you bring it to a simmer.
- Mix the Cornstarch into the Water and gradually add to the pot.
- Simmer, stirring often, for about 10 minutes. The Cocoa is ready when it thickens and is glossy and smooth. Add two drops of Vanilla Extract and one drop of Almond Extract. Pour into mugs.
- Dot with Whipped Cream and add a dash of Ground Cinnamon.

Serves 4.