

# homemade hot cocoa mix

## INGREDIENTS

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2 cups dry whole milk powder  
½ cup Dutch process cocoa  
1 cup confectioner's sugar  
1 ½ teaspoons arrowroot powder (or cornstarch)  
½ teaspoon salt  
2 teaspoons vanilla powder

## DIRECTIONS

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1. Place the dry powdered milk, cocoa powder, confectioner's sugar, arrowroot powder, kosher salt, and vanilla powder into a blender and pulse until the ingredients are fully combined, any lumps are broken apart, and it looks like a powdery commercial mix.

Transfer the dry mixture to an airtight container and store in the pantry until needed.

**To Prepare a Hot Cocoa:** Add between 1/3 and 1/2 cup of the cocoa mix to a mug and top with 8 ounces of boiling water. Whisk together until the powder is fully dissolved.

Top with the toppings you'd like or drink as is.

**MAKES ABOUT 3 ½ CUPS**

*\*\*Measuring this mix is like measuring flour in baking. If you dip the measuring cup down into the mix and scoop it out, 1/3 cup should be plenty because it compacts that powder into the cup. If you are loosely spooning the powder into a measuring cup, aim for about 1/2 cup of mix.*