

Best Homemade Hot Chocolate

Serves 2

Ingredients

2 cups whole milk

2 tbsp. sugar

4 oz. bittersweet chocolate, chopped (just under 1 cup measured), use a good quality chocolate here, like Lindt or Ghiradelli, 60% to 70% chocolate

Splash of vanilla extract, optional

Whipped cream, optional

Marshmallows, optional

Combine milk and sugar in a small saucepan and place on the stovetop over medium heat.

While the milk is heating place the chopped chocolate in the microwave and heat for 30 seconds. Take the chocolate out and stir it. Return to microwave and heat for another thirty seconds, remove and stir. Continue to heat and stir the chocolate in 30 second intervals until just melted. This can alternatively be done in a double boiler over simmering hot water.

When the milk reaches the scalding point (180 degrees F, with bubbles on the side), turn off the heat and add the melted chocolate, whisking to combine. Add the vanilla extract now, if desired. Top with whipped cream or marshmallows if using, and enjoy!

Cook's Note: Make sure you don't overheat the milk. You want it to just have bubbles on the sides, about 180 degrees. You do not want the milk to boil.

Credit: fifteenspatulas.com