

WOW. WE GOT THROUGH IT.....

Whew. What a year. As we bring 2020 to a close, we send along this little winter treat to help you cozy up and feel a bit better. Here's to 2021 and inspiring moments, abiding friendships, new ones to come, and continuing help for the communities and organizations we love.

Wishing you and yours all the best.

OOO LA LA WINTER HOT CHOCOLATE

DIRECTIONS

Pour 1C of the milk into a saucepan and add the chocolate. Begin to melt over medium heat, stirring constantly. Then, reduce heat to low and simmer until the chocolate is fully melted. Add sugar, remaining milk in a second saucepan on med/low heat, stirring until sugar dissolves. Pour chocolate mixture into the heated milk, stirring to combine and simmer on low. Combine cream and vanilla in a bowl, add the sugar and beat until peaks appear. Pour chocolate into cups and add a dab of the whipped vanilla. Sprinkle chocolate shavings and/or cocoa powder on top. Serve. Mmmm.

INGREDIENTS

3 C Low Fat Milk
7 Oz. Bakers Grated Dark Chocolate
1 T Sugar
1 T Confectioners Sugar
½ Tsp Vanilla Extract
Chocolate Shavings and/or Cocoa Powder



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