



Name: _____

Hot Cocoa

Hot cocoa is a delicious and warming drink that is perfect for a cozy winter day. Making hot cocoa is easy and fun, and you can even customize it with your favorite toppings. Follow these simple steps to make your own hot cocoa at home.

Ingredients:

- 2 cups of milk
- 2 tablespoons of unsweetened cocoa powder
- 2 tablespoons of sugar
- A pinch of salt
- Whipped cream or marshmallows (optional)
- Chocolate shavings or sprinkles (optional)

Equipment:

- Saucepan
- Whisk
- Measuring cups and spoons
- Mugs



Instructions:

1. Measure the milk: Pour 2 cups of milk into a saucepan. You can use any type of milk you like, such as whole milk, almond milk, or soy milk.
2. Heat the milk with the help of an adult: Place the saucepan on the stove over medium heat. Heat the milk until it is warm but not boiling. Stir occasionally to prevent the milk from scorching.
3. Add cocoa powder and sugar: In a small bowl, combine 2 tablespoons of unsweetened cocoa powder, 2 tablespoons of sugar, and a pinch of salt. Mix well to remove any lumps.
4. Mix the cocoa mixture with milk: Gradually add the cocoa mixture to the warm milk in the saucepan. Whisk constantly until the cocoa powder and sugar are completely dissolved and the mixture is smooth.
5. Simmer and stir: Continue to heat the hot cocoa mixture over low heat, stirring constantly, until it starts to simmer. Simmer for about 2 minutes while stirring to ensure all the flavors are well combined.



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6. Serve hot cocoa: Carefully pour the hot cocoa into mugs. Be cautious, as the hot cocoa will be hot. You can leave some space at the top of the mug for toppings if desired.

7. Add toppings (optional): If you like, you can add a dollop of whipped cream or a few marshmallows on top of each mug. For an extra touch, sprinkle some chocolate shavings or colorful sprinkles over the whipped cream or marshmallows.

8. Enjoy your hot cocoa: Grab a spoon and sip your hot cocoa slowly to savor the warm and chocolaty goodness. Be sure to blow on it to cool it down if it's too hot.

Hot cocoa is a cozy and comforting treat that can be enjoyed on its own or with some yummy cookies. Now that you know how to make hot cocoa from scratch, you can surprise your family and friends with this delightful drink. Stay warm and enjoy your homemade hot cocoa!

QUESTIONS

1. What equipment do you need to make hot cocoa? _____

2. What are some optional toppings you can add to your hot cocoa? _____

3. How do you heat the milk for hot cocoa?

- a) Place the saucepan on the stove over medium heat until it is warm but not boiling
- b) Microwave the milk on high for 1 minute
- c) Boil the milk on high heat until it is steaming hot
- d) Place the saucepan on the stove over low heat until it starts to bubble

4. What do you do with the cocoa mixture once it's mixed with the milk?

- a) Simmer it over low heat while stirring constantly
- b) Serve it immediately without further cooking
- c) Let it cool down before serving
- d) Pour it into a blender and blend until smooth