

# Microwave Cooked Fresh Hot Chocolate



## TIPS:

1. **Comfort in a mug:** There's nothing much better than waking up or coming in from the cold to a fresh cup of hot chocolate on a cold winter's day. By "fresh", I'm talking about using only real ingredients: cocoa powder, sugar, vanilla extract, maybe a dash of salt, and milk. That's it: pure, honest, and clean – using far fewer and much easier to pronounce ingredients than those found in a container or packet of instant hot chocolate powder that's intended to be mixed with hot water.

**2. Sweetness:** You'll see in the recipe below that I use 2 teaspoons of unsweetened cocoa powder and 1 tablespoon of sugar, which makes for a flavorful but not very sweet hot chocolate. I recommend starting with that ratio of cocoa powder to sugar and then adding sugar to suit your taste after you give the hot chocolate its first blast of warmth as mentioned in step 5. All very easy.

**Preparation Time:** 1-2 minutes

**Cooking Time:** 1-2 minutes

### **Needed**

(to make about 1 12-ounce mug of hot chocolate)

**2 Teaspoons Unsweetened Cocoa Powder**

**1 Tablespoon Sugar**

**1 Teaspoon Vanilla Extract**

**Dash Salt** (optional, but enriches chocolate flavor)

**Milk**

**Whipped Cream** (optional - but great!)

Large Microwave Safe Mug (about 12 ounces in size)

Teaspoon

Tablespoon



1. Add to a large microwave safe mug **2 teaspoons unsweetened cocoa powder**,...





**...1 tablespoon sugar,...**



**...a dash of salt,...**



...**1 teaspoon vanilla extract**, and...



...just enough **milk** to moisten the **dry ingredients** as shown in the picture on the right below.



2. Stir the **ingredients** with a spoon until they are well mixed together as shown in the picture on the right below. You don't have to get rid of every lump right now. Any **cocoa powder lumps** will dissolve easily when the **hot chocolate** is warmed.

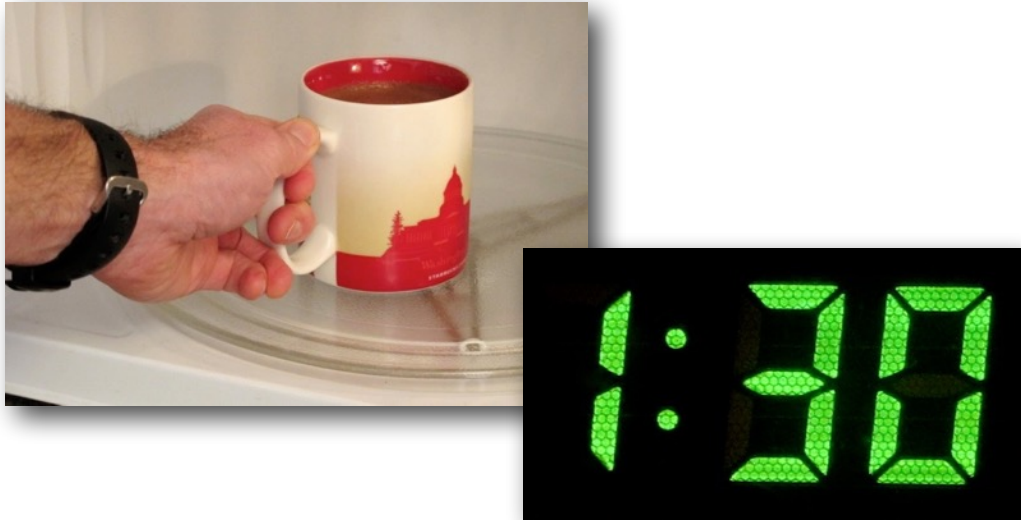


3. Add **milk** and stir until the mug is mostly filled.





4. Put the mug in the middle of the microwave oven and cook using your microwave oven's HIGH heat or 100% power for 1 1/2 minutes.



5. After cooking, carefully remove the mug from the microwave oven by taking hold of the mug handle, and check the **hot chocolate** both for warmth and flavor. If the **hot chocolate** is not as warm as you'd like it (it probably won't be very warm after only 1 1/2 minutes of cooking - I usually cook mine for at least 2 minutes), keep cooking at 30-second intervals until the **hot chocolate** is warmed the way you like it. At the same time, if the **hot chocolate** is not as sweet as you'd like it, add **sugar** to taste.



6. Give the **cooked hot chocolate** a quick stir...





...and either have it as is or with a **good shot of whipped cream** (*Yah!*).



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