

FREEDOM HARVEST FARM Homemade Hot Cocoa Mix



Homemade Dairy-Free Hot Cocoa Mix

2 C. Cane Sugar
1 1/3 C. Unsweetened Cocoa (Cacao) Powder
2 Pinches of Salt
Dairy-Free Milk of Choice

Mix all ingredients, except the milk, together in a bowl using a whisk until no lumps remain. Store the mix in an airtight container.

Add about 2 T. of the hot cocoa mix to a mug and pour hot dairy-free milk of your choice over the top. Stir well to combine.

NOTE: *The amount of cocoa mix used can be adjusted to suit your taste.

FREEDOM HARVEST FARM

Homemade Hot Cocoa Mix



- 2 C. Cane Sugar
- 2 C. Powdered Milk
- 1 C. Unsweetened Cocoa (Cacao) Powder
- 10 oz. Dark Chocolate Chips (or chips of your choice)
- 1 Pinch of Salt
- Hot Water OR Dairy Milk of Choice

In a food processor, add the sugar, powdered milk, cocoa powder, dark chocolate chips, and salt. Process until well combined and chocolate chips are chopped/shredded into tiny pieces/shreds. Store cocoa mix in an airtight container.

Add about 2 T. of the cocoa mix to a mug. Pour hot water or hot dairy milk over the cocoa mix and stir well.

Using milk instead of water to make a cup of hot cocoa will result in a richer taste.

NOTE: *The amount of cocoa mix used can be adjusted to suit your taste.