



Gammy's House Recipes

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Old-fashioned Hot Chocolate (contains coffee)

Ingredients:

2 cups whole milk
4 oz. bittersweet chocolate, chopped into pieces
2 Tbsp. granulated sugar
1/8 tsp. Kosher salt
2 Tbsp. unsweetened, Dutch process cocoa powder
1½ cups your favorite coffee, hot
1 cup light cream
1 Tbsp. pure almond extract
fresh whipped cream

Directions::

1. Combine the milk and the chocolate pieces in a heavy-bottomed sauce pan over moderate heat. While stirring constantly with a wire whisk, heat the mixture until the chocolate is completely dissolved and the mixture is smooth.
2. Stir in the sugar, salt, and cocoa powder. Bring the mixture to a simmer and add the hot coffee and the light cream. Simmer the mixture for about 5 minutes.
3. Remove the cocoa from the heat, add the almond extract and serve immediately.

For an extra treat add a dollop of fresh whipped cream or a marshmallow. If you dare, add a little black pepper to taste.