

Choco Fever Dream

Homemade Hot Chocolate Mix – Just Add Water

10 min Prep time	**10 min** Total time	**12** Servings
Easy Difficulty	**American** Cuisine	**Beverage** Course

Ingredients

Base Mix

- [ ] 1 cup unsweetened cocoa powder
- [ ] 1 cup powdered sugar
- [ ] 1 cup non-fat milk powder
- [ ] ½ tsp sea salt
- [ ] 1 tsp vanilla extract powder
- [ ] ½ tsp ground cinnamon (optional)

Instructions

1. In a large bowl, sift together cocoa powder, powdered sugar, and milk powder to break up any clumps.
2. Add sea salt, vanilla powder, and optional cinnamon; whisk until the blend is uniform.
3. Transfer the mixture to an airtight jar and give it a good shake before storing.
4. To serve, heat 8 oz of water or milk until just steaming, then whisk in 2-3 tbsp of mix until smooth and frothy.
5. Enjoy immediately, or top with a dollop of whipped cream for extra indulgence.

Nutrition per serving

120 kcal	5 g	24 g	2 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the mix seems too thick, add a little more liquid gradually.
- For extra richness, stir in a teaspoon of melted butter or coconut oil.
- Feel free to experiment with a splash of healthy hot chocolate for a lighter version.