

Vegan & Regular Hot Chocolate (of course it is gluten-free)

The Daily Basil Blog
2 cups

Prep Time 2 min
Cook Time 5 minutes

Instructions

1 Pour the milk into a saucepan. Add the cocoa powder and the white sugar. Add the chocolate chips, if you want.

2 Stir with a whisk while heating the mixture over medium to medium-high heat. If you use medium-high heat, you must stir continuously. As the milk heats the cocoa will dissolve.

3 Keep stirring so that the milk does not stick to the pan. When the cocoa powder is dissolved and you start to see foam on top of the liquid, this means that the mixture is getting hot. Once you see foam and a little bit of steam your hot chocolate is ready. Remove it immediately from the heat as you do not want the milk to scald or boil. It will destroy the taste.

4 Pour the chocolate milk into mugs or coffee cups and enjoy. You can top it with marshmallows, but I do not do that as I do not want the extra sugar.

Tip: You can freeze hot chocolate. Let it cool then put it into a leakproof container and freeze it. To drink it, let it thaw then warm it up.

[Watch the video.](#) Or get the recipe [here.](#)

Cooking
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Ingredients

500 mL (2 cups) unsweetened Oat, Almond, Soy or Regular Milk
(I prefer Oat Milk.)

45 mL (3 tbsp.) unsweetened powder
45 mL (3 tbsp.) white sugar
4 chocolate chips, if desired

Vegan version: use oat, soy, or almond milk. Using unsweetened at milk with vanilla is delicious.

Note: If you want a sweeter version, you can slightly decrease the cocoa or slightly increase the sugar. For a more bitter version, you can slightly increase the cocoa or decrease the sugar.

Note: This recipe can be doubled.

Note: You can store the chocolate milk in the fridge for 2 days.

