

## Homemade Hot Chocolate (AmbersKitchenCooks.com)

### Ingredients:

4 c. whole milk	¼ t. salt
¼ c. unsweetened cocoa powder	1 t. vanilla
½ c. pure maple syrup (or use sugar/coconut sugar)	

### Instructions:

1. Combine all ingredients in a pot over the stove and slowly warm to medium heat.
2. Stir often as it's warming so that the bottom of the pot doesn't burn.
3. Once it's hot and the sugar (if using) is melted and no longer course, then it's done. Serve immediately!

### Notes:

- I like to use whole milk but I'm sure skim or almond milk would be totally fine. I also like to use pure maple syrup just because it's a tad lower glycemic and has some minerals in there, but subbing it straight across for granulated sugar is totally fine.