



# Blissful Hot Chocolate

Source: Sweet Indulgence, Tim Talevich

Yield: 4 Servings

## Ingredients:

2 cups Whole Milk  
1 cup Heavy Whipping Cream  
¼ cup Unsweetened Cocoa Powder (natural or Dutch-processed)  
6 ozs Bittersweet chocolate, very finely chopped  
1 tsp Pure Vanilla Extract  
Confections Sugar

## Preparation:

1. In saucepan combine the milk, cream and cocoa powder. Cook over medium heat, stirring to dissolve the cocoa powder. Add the chopped chocolate and stir until it is through melted and smooth. Bring the mixture to a simmer, but do not boil, and cook for 5 minutes, stirring often.
2. Remove the sauce pan from the heat and stir in the vanilla. Continue to stir to cool the mixture slightly, and then pour into serving cups.
3. Whip the cream until it is frothy. Sprinkle the confections sugar and continue to whip until the cream holds soft peaks. Place a large scoop of whipped cream on top of each cup of chocolate and serve immediately.

Indulge & Enjoy