

## Homemade Hot Cocoa Mix

<http://userealbutter.com/2014/11/30/homemade-hot-cocoa-mix-recipe/>  
from [The Kitchn](#)

12 oz. bittersweet chocolate (at least 60%), finely chopped  
2 cups Dutch-process cocoa powder  
2 cups granulated sugar  
3/4 cup (12 tbsps) powdered milk  
1/2 tsp sea salt

Mix all of the ingredients together in a large bowl. Spoon into an airtight container and store at room temperature for up to 3 months. Makes 7 cups of mix or 24 servings. If you're making this for yourself, you can quarter the recipe (divide by 4) to yield 1 3/4 cups mix or 6 servings. To serve, warm 1 cup of milk in a saucepan. Whisk in 3 tablespoons of the cocoa mix and stir until the chocolate is melted. Top with whipped cream and/or marshmallows.