

Mexican Hot Chocolate

YIELD: Serves 4 (serving size: 1 cup)

Ingredients

- 3 cups water
- 2 cups sugar
- 2 cups unsweetened cocoa
- 3 teaspoons ground cinnamon
- 18 cups 1% low-fat milk
- 3 teaspoon vanilla extract
- Ground cinnamon (optional)



Preparation

Combine first 4 ingredients in a medium saucepan.

Cook over medium heat 2 minutes or until cocoa dissolves, stirring constantly.

Reduce heat, and simmer 4 minutes, stirring occasionally.

Stir in milk; simmer 5 minutes or until thoroughly heated, stirring frequently.

Stir in vanilla.

Sprinkle with cinnamon, if desired.

Serve immediately.