

Keywords:

Yield: 1 Batch

Ingredients

2 cups	Powdered sugar
1 cup`	Cocoa (Dutch Process preferred)
2 1/2 cups	Powdered Milk
1 tsp	salt
2 tsp	Cornstarch
1 pinch	Cayenne Pepper or more to taste

Procedure

1. Combine all ingredients in a mixing bowl and incorporate evenly.
2. In a small pot, heat 4 to 6 cups of water.
3. Fill your mug half full with the mixture and pour in hot water.
4. Stir to combine.
5. Seal the rest in an airtight container, keeps indefinitely in the pantry.
6. This also works great with warm milk.
7. NOTE from Alton Brown Website at Foodnetwork.com:
8. <http://www.foodnetwork.com/recipes/alton-brown/hot-cocoa-recipe/index.html>