

# Wally's Famous Hot Cocoa



## The Ingredients

- 2 Cups Whole Milk (Wally does not compromise on milk)
- 2 Tablespoons Unsweetened Cocoa Powder
- 3 Tablespoons Sugar
- ¼ Teaspoon Vanilla Extract
- 1 Tiny Pinch of Salt (The secret ingredient!)
- Exactly 12 Mini Marshmallows
  - Not 11...
  - Definitely not 13...
  - Twelve.

## The Method

1. In a medium saucepan, whisk together the cocoa powder, sugar, and salt.
2. Add just a splash of the milk and whisk it until it forms a thick, dark chocolate paste. (This keeps your cocoa from getting clumpy!)
3. Pour in the rest of the milk and turn the stove to medium-low heat.
4. Whisk gently until the cocoa is steaming hot, but do not let it boil.
5. Remove from the heat and stir in the vanilla extract.
6. Pour into two thick mugs, top with exactly six marshmallows each.
7. Wally prefers a big dollop of real whipped cream and chocolate sprinkles for special occasions.
8. Grab a good book and a cozy seat by the warm fire.
9. Enjoy!