

## Homemade Nesquik Recipe - Make Chocolate Milk Mix from Scratch in 5 Minutes

Homemade Nesquik Recipe (Better Than Store-Bought!)



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### INGREDIENTS

- 1 cup cocoa powder
- 1 cup granulated sugar
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract

### DIRECTIONS

- 1.** Mix the Dry Ingredients: In a medium mixing bowl, whisk together cocoa powder, sugar, and salt until no lumps remain.
- 2.** Add Vanilla: Drizzle in the vanilla extract and mix thoroughly until the mixture is uniform. The powder will be slightly clumpy-that's okay.
- 3.** Store: Transfer the mixture to an airtight jar or container. Keep it in a cool, dry place for up to 3 months.
- 4.** Make Chocolate Milk: Add 2 tablespoons of the mix to 1 cup (240 ml) of cold or warm milk. Stir vigorously until the powder dissolves completely. For extra smoothness, use a blender or milk frother.
- 5.** Enjoy!: Your rich, homemade chocolate milk is ready to sip!

### SWAPS & NOTES

**Sugar** : Use coconut sugar or a sugar substitute for a lower-glycemic version.

**Vanilla Extract** : If storing for a long time, you can omit and stir in vanilla when mixing the drink.

**Cocoa Powder** : Go with Dutch-processed for a smoother, more mellow chocolate flavor.

**Mix the Dry Ingredients** In a medium mixing bowl, whisk together cocoa powder, sugar, and salt until no lumps remain. 2.

### TIPS FOR SUCCESS

Use a fine-mesh sieve if you want a smoother powder with zero clumps.

Double the batch -this stuff disappears fast!

Stir with warm milk first , then add cold milk for quicker dissolving.

For a hot cocoa version , mix into steamed milk and top with whipped cream or marshmallows.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/homemade-nesquik-recipe-make-chocolate-milk-mix-from-scratch-in-5-minutes/>