

Rich & Creamy Homemade Hot Chocolate Mix - Better Than Store-Bought!

Rich and Creamy Homemade Chocolate Powder Mix



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5 min

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INGREDIENTS

- 1 cup unsweetened cocoa powder
- 2 cups powdered sugar
- 1 cup powdered milk
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract

How to Make Homemade Chocolate Powder Mix:

1. Mix Dry Ingredients:

In a large mixing bowl, whisk together: Cocoa powder? Powdered sugar? Powdered milk? Salt
Stir until everything is evenly blended.

2. Add Vanilla Extract:

Pour in 1 teaspoon vanilla extract and mix well.
The vanilla extract may create small clumps-just whisk thoroughly to distribute.

3. Store the Chocolate Mix:

Transfer the mixture into an airtight container or mason jar.

Store in a cool, dry place for up to 6 months.

4. How to Make Hot Chocolate ?:

To make one cup, mix 2-3 tablespoons of hot chocolate mix with 1 cup of warm milk or water.
Stir well until smooth and creamy.

Top with whipped cream, marshmallows, or a sprinkle of cocoa powder for an extra special treat!

Pro Tips for the Best Homemade Hot Chocolate Mix:

Fun Variations to Try:

What to Serve with Hot Chocolate:

FAQs About Homemade Hot Chocolate Mix:

The Ultimate Homemade Hot Chocolate Mix for Every Occasion!:

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10. **Pro Tips for the Best Homemade Hot Chocolate Mix: ?**
Use High-Quality Cocoa Powder - The better the cocoa, the richer the flavor! ? Want It Extra Creamy? - Replace water with whole milk or half-and-half when making your cocoa. ? Make It Dairy-Free - Swap powdered milk for coconut or almond milk powder. ? For a Decadent Treat - Stir in melted chocolate chips or Nutella before serving.
11. **Fun Variations to Try: ?** Mexican Hot Chocolate Mix - Add 1 teaspoon cinnamon & a pinch of cayenne for a spicy kick. ? Double Chocolate Mix - Mix in 1/2 cup mini chocolate chips for an ultra-rich cocoa. ? Peppermint Hot Chocolate Mix - Stir in crushed candy canes or peppermint extract. ? Mocha Hot Chocolate -

Add 1 tablespoon instant coffee powder for a coffee-infused treat.

12. What to Serve with Hot Chocolate: Pair this rich and creamy hot chocolate with:
13. ? Flaky Croissants - A perfect balance of buttery & chocolatey flavors.? Homemade Cookies - Try chocolate chip, shortbread, or biscotti.? Chocolate Cake - Because more chocolate is always a good idea!? Fresh Strawberries - A light, fruity contrast to the warm cocoa.
14. FAQs About Homemade Hot Chocolate Mix: Q: Can I make this mix sugar-free?A: Yes! Swap the powdered sugar for a sugar substitute like monk fruit or stevia.
15. Q: How long does this mix last?A: Store in an airtight container for up to 6 months in a cool, dry place.
16. Q: Can I use regular milk instead of powdered milk?A: Yes! Just leave out the powdered milk and mix with warm milk instead of water when preparing.
17. Q: Can I make this mix vegan?A: Absolutely! Use plant-based powdered milk and mix with almond, oat, or coconut milk.
18. The Ultimate Homemade Hot Chocolate Mix for Every Occasion!: This Rich and Creamy Homemade Hot Chocolate Mix is the perfect way to enjoy a cozy, comforting cup of cocoa anytime. Whether you make it for yourself, your family, or as a homemade gift, this mix will bring warmth and happiness to every sip.
19. Try it out and let me know-what's your favorite way to enjoy hot chocolate? Drop a comment and share your delicious creations! ???

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

Original recipe: <https://chefmaniac.com/rich-creamy-homemade-hot-chocolate-mix-better-than-store-bought/>