

Saint Paul Hotel Hot Cocoa

*The St. Paul Hotel - St. Paul, MN
AAA Great Pretenders Party Guide*

Yield: 4 eight-ounce servings

*1/3 cup water
1 1/2 tablespoons granulated sugar
4 tablespoons cocoa powder
3 cups milk
pinch of Kosher salt
1 teaspoon vanilla extract
3/4 cup heavy cream
whipped cream, cinnamon, nutmeg, chocolate shavings and marshmallows (for toppings)*

In a small pan, mix the sugar, cocoa and salt with water. Carefully bring to a boil over moderate heat. Simmer for 2 minutes, stirring constantly to avoid scorching.

Stir in the milk and vanilla. Reduce the heat. Warm the mixture to 170 degrees (just below a simmer - do not boil).

Add the cream.. Allow to come up to temperature. Remove from the heat.

Top with your favorite toppings.

Per Serving (excluding unknown items): 1199 Calories; 93g Fat (67.2% calories from fat); 32g Protein; 71g Carbohydrate; 7g Dietary Fiber; 344mg Cholesterol; 433mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 3 1/2 Non-Fat Milk; 18 Fat; 1 1/2 Other Carbohydrates.