

Holiday Recipe #3: Hot Chocolate Bar



Bottom line. If you went to a party with a hot chocolate bar, you'd leave happy. And you'd drink up your perfect cup of happiness so quickly, you'd go back for more. So set it up for your next holiday gathering in your home or bring the ingredients to make it in someone else's. Bring some holiday cheer to the party with a hot chocolate bar!

Ingredients

- 1/4 cup of Hershey's dark chocolate cocoa powder
- 1/2 cup of sugar
- 1/3 cup of water
- 4 cups of milk (or vanilla soy milk)
- 1/2 tsp of cinnamon

Instructions

- In a small saucepan, combine ingredients. Let simmer for about 20 minutes, stirring every few minutes.
- Serve with toppings in small dishes, such as marshmallows, crushed up candy canes, shaved dark chocolate, cinnamon.

Add to your presentation by picking up some fun plastic mugs at Party City if you don't have enough ceramic ones to go around for all of your guests. That way, people can see their personalized beverage through the clear cup.

*You can also make your hot chocolate bar more elaborate by making dark chocolate, milk chocolate, and white chocolate varieties of the drink to top with the goodies or add whipped cream, nutmeg, toasted chopped hazelnuts or other favorite toppings. Cheers!

