Course: Beverage, Breakfast

Cuisine: American

Prep Time: 2 minutes

Cook Time: 1 minute

Total Time: 3 minutes

Servings (Hover or Click to Change Yield): [1](https://bakingmischief.com/homemade-mocha/)

Calories: 139kcal

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**Equipment**

* Mason jar with lid, optional
* Kitchen towel, optional

**Ingredients**

* 1 to 2 tablespoons (12g to 25g) granulated sugar to taste
* 1 tablespoon (5g) unsweetened cocoa powder
* 1 tablespoon water omit if making using the mason jar method
* 1 cup hot coffee
* ¼ cup milk any percentage
* 1 tablespoon heavy cream optional
* [Whipped cream](https://bakingmischief.com/2016/01/01/whipped-cream-3-ways/) for topping, optional

**Instructions**

**Stovetop or Microwave**

* In a small pot or microwave-safe cup, stir together sugar, cocoa powder, and water. Heat on the stove (or in your microwave for about 15 seconds), and stir until sugar and cocoa powder dissolve and sauce is completely smooth.
* Stir in coffee and milk and continue to heat until steaming (about 30 seconds in the microwave). If making on the stove, you can whisk the mixture vigorously until foamy. Pour into a cup, top with whipped cream if desired, and enjoy!

**Mason Jar Method**

* Combine all ingredients except the water and optional whipped cream in a mason jar. Screw the lid on securely and wrap top with a towel (in case your jar leaks). Give a few very good shakes, until everything is well-mixed and mixture is foamy.
* Pour into a mug and microwave for 30 seconds or until steaming. Top with whipped cream if desired. Enjoy!