



HOT CHOCOLATE

Margaret's Recipes

This homemade hot chocolate is probably close to what Margaret drank in her grand Titanic stateroom. Lucky for us, we now have packaged hot chocolate mixes that are easily prepared in minutes. This recipe, however, would be an extra special treat on a chilly evening

Ingredients You'll Need:

3 cups of milk
1/3 cup of semisweet chocolate, grated
1 tablespoon of sugar
1/2 teaspoon of ground cinnamon (optional)
1 egg

Directions:

Place the milk in a microwave-safe container and cook in the microwave on high for 2 minutes. Carefully remove the milk and mix in the chocolate, sugar, and cinnamon. In a separate bowl, whisk an egg until smooth. Add a tablespoon of the chocolate mixture to the egg and continue to whisk. Slowly add the egg mixture into the chocolate, spoonfuls at a time.

Return the mixture to the microwave and cook on high for three to four minutes until foamy (be mindful not to let the chocolate boil). Whisk the mixture until smooth and pour into 3 mugs. Garnish with a sprinkle of cinnamon, if desired.

Always wash your hands before you start preparing food. Ask a grown-up for help when using knives, can openers, choppers, blenders, mixers, ovens or burners. Use pot holders when touching hot pans or trays. Ask a grown-up to help you check to see if your food is completely cooked.

Voyage on the Great Titanic

1.

Makes 3 Servings