

martha stewart

## Test Kitchen's Favorite Hot Chocolate

Fancy something cold instead? This recipe is also the base for our Rich Frozen Hot Chocolate.

**Prep:** 10 mins

**Total:** 10 mins

**Servings:** 2



### Ingredients

1 1/2 cups whole milk  
2 ounces semisweet or bittersweet chocolate, chopped  
4 teaspoons packed light-brown sugar  
2 teaspoons unsweetened Dutch-process cocoa powder  
1/8 teaspoon kosher salt  
1/3 cup cold heavy cream

### Directions

#### Step 1

In a saucepan, combine milk, chocolate, sugar, cocoa powder, and salt. Heat over medium, whisking frequently, until chocolate melts and mixture is smooth. Cover to keep warm.

#### Step 2

Whisk cream to soft peaks in a bowl. Divide hot chocolate between two mugs, dollop each with whipped cream, and serve immediately.

### Cook's Notes

To add more sweetness, swap out the whipped cream for marshmallows.

### Variations

To make this a spicy Mexican hot chocolate, whisk 1/4 teaspoon ground cinnamon, 1/8 teaspoon cayenne pepper, and 1/2 teaspoon pure vanilla extract into milk mixture before heating. Serve each mug with a cinnamon stick for stirring (and aroma).

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