

Italian Hat Chacalate

Ingredients for 1 serving:

- 2 tbsp hot chocolate mix (30 grams)
- 1/2 cup whole milk

Directions:

In a small pot add hot chocolate mix and 2 tbsp of milk. Mix until combined. Add the remaining milk. Cook until thickened on medium heat stirring continuously. Add a little more milk if you prefer it thinner.

Merry Christmas



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