



Top Secret Recipes® version of Starbucks® Hot Chocolate

By Todd Wilbur

Starbucks makes its hot chocolate with mocha syrup that's used for a variety of other drinks. The barista combines mocha syrup with a couple squirts of vanilla syrup and heated milk, then finishes off the drink with a sweet pile of whipped cream. We can duplicate the process by first creating our own chocolate syrup in the microwave with cocoa -- Hershey or Nestle brand each works great. After adding milk to our heated chocolate mixture, we pop it back into the microwave again until piping hot. A little vanilla extract added at the end gives the drink the vanilla hints of the original. I found that a 2-cup glass measuring cup with a spout works best to heat the drink in the microwave. Then, when it's ready, you can easily pour the hot chocolate into a 16-ounce coffee mug and get on with the sipping.

1/4 cup water
2 tablespoons cocoa
2 tablespoons granulated sugar
1 1/2 cups milk
1/4 teaspoon vanilla extract

Garnish

whipped cream

1. Combine water, cocoa, and sugar in a 16-ounce microwave-safe pitcher, such as a 2-cup glass measuring cup. Nuke the mixture on high for 30 seconds or until hot. Stir well to create chocolate syrup.
2. Add milk to the chocolate syrup and microwave the mixture for 1 to 1 1/2 minutes or until hot. Add the vanilla extract and pour drink into a 16-ounce coffee mug. Serve with whipped cream on top.

Make one 16-ounce (grande) serving.