

# Homemade Hot Cocoa Mix

Yield: 24 min  
Total Time: 10 min

Recipe from: <https://www.recipeschoose.com/recipes/coffee-creamer-indian-recipe>

## Ingredients:

- 1 cup granulated sugar
- 2 teaspoons pure vanilla extract
- 1 cup Dutch process cocoa powder
- 1 tablespoon cornstarch
- 1/2 teaspoon salt
- 1 cup granulated sugar
- 1 teaspoon grated orange zest finely
- 2 teaspoons pure vanilla extract
- 1 cup Dutch process cocoa powder
- 1 tablespoon cornstarch
- 1/2 teaspoon salt
- 1 tablespoon ground cinnamon or to taste
- 1/4 teaspoon ancho chile powder optional
- 1 cup granulated sugar
- 1 tablespoon mint extract pure
- 1 cup Dutch process cocoa powder
- 1 tablespoon cornstarch
- 1/2 teaspoon salt
- 4 teaspoons hot cocoa mix
- 3/4 cup milk any milk of your choice
- cinnamon sticks optional
- peppermint sticks optional
- mini marshmallows optional
- whipped cream optional

## Nutrition:

1. Calories: 140 calories
2. Carbohydrate: 34 grams
3. Fat: 1.5 grams

4. Fiber: 3 grams
  5. Protein: 2 grams
  6. SaturatedFat: 1 grams
  7. Sodium: 160 milligrams
  8. Sugar: 27 grams
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