



## **HOW TO MAKE A CUPPA CHOCOLATE**

Hot cocoa and hot chocolate are two different things. Hot chocolate is technically made with melted chocolate, while hot cocoa starts with cocoa powder.

Nana Esther's Cuppa Chocolate is made with the finest European chocolate, not cocoa powder and dried milk. It is always delicious no matter how you choose to make it:

with low-fat milk, almond, soy, or oat milk, or even water. Feel free to make it your own! No matter what you add, our rich, bittersweet chocolate is the key to a perfect cup.

### **WHAT YOU WILL NEED:**

- A microwave oven
- 16-ounce microwaveable Container
- 2-3 heaping tablespoons of Nana Esther's Cuppa Chocolate
- 8 ounces of milk or your other favorite beverage

### **NANA ESTHER'S DIRECTIONS:**

- Make sure lid is tight and shake jar 3 or 4 times
- Add 2 to 3 heaping tablespoons of "cuppa chocolate" in a 16 oz microwavable container
- Add 8 ounces of milk or other favorite beverage
- Microwave for 2 minutes on high, maybe add 20 seconds
- Remove carefully, Stir, then Stir some more.
- Stop stirring when you get tired.

- The last spoonful at the bottom is an extra treat!
- For cold chocolate, milk place heated and well stirred serving in a sealed container in the fridge

Alternatively **using a small saucepan on the stove**, the way Nana Esther made it:

- 2-3 heaping tablespoons of Nana Esther's Cuppa Chocolate
- 8 ounces of milk or your other favorite beverage
- Heat to about 180 degrees or just until the edges in the pan starts to bubble
- Stir constantly
- Pour into a nice big mug

