

## Salt and Serenity

### Best-Ever Hot Chocolate Mix

Christopher Kimball of Cook's Illustrated Magazine created this recipe.

Makes about 20 servings

3 cups skim milk powder

2 cups confectioners' sugar

1-1/2 cups Dutch-processed cocoa powder

1-1/2 cups coarsely chopped good quality white chocolate (such as Lindt or Callebaut)

1/4 teaspoon salt

1. Combine ingredients in large bowl.
2. Working in two batches, pulse ingredients in food processor until chocolate is finely ground.
3. Store in airtight container for up to 3 months.
4. To make hot cocoa, stir 1/3 cup of this mix into 1 cup of hot milk.
5. Top with whipped cream or mini marshmallows.