

A recipe from
DAD'S COOKBOOK



Rating:



Big Kids' Hot Chocolate

Courtesy Emeril Lagasse, 2001

Little kids love hot chocolate. And sometimes, big kids too, but only big kids should have this version. Works great when the weather's at its worst and you're tired.

3 cups milk
½ cup heavy cream
½ cup Dutch process unsweetened cocoa powder
1 tsp vanilla extract
½ cup sugar
½ cup coffee-flavored liqueur
1 Tbsp dark rum or brandy
Whipped cream
Grated bittersweet chocolate

In a saucepan, bring the milk and cream to a low boil; do not overheat! Remove from heat. Whisk cocoa and vanilla into the milk. Add sugar and simmer over medium heat, with stirring, until the sugar is dissolved. Add the coffee liqueur and rum and stir well. Remove from heat and pour into 4 pre-warmed mugs. Top each with large spoonful of whipped cream and grated chocolate. Repeat as necessary.

Yield: Four servings
Preparation time: 5 minutes
Cooking time: 8 minutes

