

Creamy Non-Dairy Hot Cocoa

From Sarah's Allergy-Free Kitchen



This is a hot cocoa that is worth the praise of both dairy and nondairy fans. I know this because my kids have requested that I make it again and again. The recipe uses a base of marshmallows and melted semi-sweet chocolate chips, to get that creamy thickness of a great mug of cocoa, without the overwhelming flavor of the rice or soy milk.

What is needed for 2 cups or 1 large mug of cocoa:

Nonstick pan spray or light oil

½ cup mini-marshmallows

¼ cup semi-sweet non-dairy chocolate chips (Trader Joe's is a good source for this)

1 cup rice milk

½ cup water

1 tablespoon cocoa powder

Process:

1. Spray all around small saucepan with nonstick spray or oil.
2. Melt mini-marshmallows, stirring constantly.
3. Stir in chocolate chips and melt.
4. Quickly add rice milk and water.
5. When mixture is almost boiling, add cocoa, and stir until dissolved.

Enjoy, maybe with some more marshmallows on top!