



Double Chocolate Hot Cocoa

Category	Drinks	1 serving		64 servings		Cooking process	#2 Same Day Service
Ingredients	Amount		Amount		Gallon Directions		
	Weight	Measures	Weight	Measures			
Milk, low-fat, chocolate		1 cup		4 gal	1. Place milk, cocoa powder, and vanilla extract in a large stockpot. Warm over medium low heat until tiny bubbles start to form around the edges. Stir frequently so a skin doesn't form. Warm until temperature reaches 150° F - 160° F. CCP: Heat to 135°F or above. CCP: No bare hand contact with ready to eat 2. Transfer to an insulated beverage dispenser, and dispense 8.5 oz evenly into 12 oz cups. Top with 1 Tbsp whipped cream. CCP: Hold and serve at 135°F or above.		
Cocoa powder		1 Tbsp		1 quart			
Vanilla extract		1/4 tsp		1 cup			
Whipped cream, school-made		1 Tbsp		1 quart			
					Single Serving Directions 1. Place milk, cocoa powder, and vanilla extract in 12 oz cup. Whisk ingredients together. 2. Using a frothing wand or microwave, heat beverage to 140° F. Microwaving times will vary. Average time in microwave is 1 minute 40 seconds. CCP: No bare hand contact with ready to eat 3. Stir before serving. Top with 1 Tbsp whipped cream. CCP: Hold and serve at 135°F or above.		
Prep Time		15 minutes					
Notes							
Number of serving sizes is based on 8.5 ounces per cup.							
Nutrients per serving							
Calories	192 kcal	Sat Fat	3.647 g	Total Sugars	22.697 g		
Protein	9.265 g	Chol	18.404 mg	Added Sugars	10.245 g		
Carb	27.714 g	Sodium	223.242 mg				
Total Fat	5.921 g	Dietary Fiber	1.989 g				