



BILLINGS FARM & MUSEUM

Billings “Moo”velous Brown Cow Cocoa

Ingredients:

Half Gallon - Norwich Farm Creamery Chocolate Milk

½ c Cocoa Powder

½ c Granulated Sugar

½ teaspoon Cinnamon

Pinch Salt

Instructions:

1. In a medium sized heavy bottomed pot slowly heat the chocolate milk at a low temperature.
2. While the milk is warming, whisk together the remaining ingredients and set aside.
3. When the milk is warm whisk in the cocoa mixture.
4. Continue to cook the cocoa stirring often until the sugar is dissolved and cocoa begins to steam.
5. Pour hot chocolate into your favorite mug and enjoy!

Serving Suggestions:

- Make a DIY cocoa bar and have a selection of mini marshmallows, whipped cream, and crushed peppermint candies to go on top.
- Adults: pour ½ oz of desired spirit such as Schnapps, Irish Cream, Bourbon or Amaretto in one 8 oz glass of hot chocolate.