**The best white hot cocoa ever**

**Goal:** To entice your friends with you sweetness!

**What you need:**

* White hot cocoa powder at least 6 tbsp
* 1 tbsp measure
* Mug that can hold at least 30 tbsp of water
* 4 tbsp of cold milk (recommended 2% milk)
* Stove
* Kettle (not electric)
* Tablespoon
* Marshmallows (optional) (tiny colourful ones, 10)
* A 15 cm by 15 cm napkin, at least
* Water

### **Instructions:**

1. Get your napkin and lay it down on a flat surface that has tons of space.
2. Get your white cocoa powder and measuring spoon.
3. Put three heaping spoonfulls of cocoa powder into the cup. (Be careful to not make a mess)
4. Now take water and fill your kettle to the ¾ point.
5. Set one of your elements on your stove to the maximum and place the kettle.
6. The water is going to take 10-15 minutes to get to a boil so while you wait put 4 tbsp of milk in the mug with the cocoa powder.
7. After that you are going to take your table spoon and stir the milk and powder together until it is completely mixed. (mix every 2 minutes)
8. Now keep listening for the whistle of the kettle for when it’s done. (remember 10-15 minutes)
9. After the 10-15 put 300 ml of the boiling water in the mug with the milk and powder mixed together.
10. Now mix the water and milk/powder with the spoon until you have a nice froth at the top. Make sure there are no bits of powder in the froth.
11. The mess you have must be cleaned up before you can enjoy your cup of drink.
12. If you are adding the mini marshmallows add 10 on the top.
13. Get a new napkin. Keep it with you. It might be messy when you drink the hot cocoa
14. Now you get to enjoy the best hot cocoa ever made!