

Mexican Hot Chocolate Mix

- 3 cups non fat dry milk powder
- 1 3/4 cups powdered sugar
- 1/4 cup brown sugar
- 1 1/2 cups cocoa powder
- 3/4 cup white chocolate chips
- 3/4 cup semi sweet chocolate chips
- 1/4 Tsp. salt
- 2 Tsp. corn starch
- 1/2 Tsp. cinnamon
- 1/4 Tsp. cayenne pepper

In a large bowl, whisk together all ingredients.

In batches, pulse mixture in a food processor until smooth and well combined.

Store in a sealed container in a dry and dark place.

To make hot chocolate, put 1/3 cup of mixture into a mug and mix with hot water or milk.

Top with marshmallows and a sprinkle of cinnamon.