

Ingredients

- 2 Cup – Dry Milk Powder (Non-fat is preferred)
- 1/2 Cup – Malt Powder
- 2 Cup – Powdered Sugar
- 1 Cup – Dutch-Processed Cocoa Powder
- 2 tsp Cornstarch
- 1 tsp Fine Sea Salt (or Kosher ground fine)
- 1/4 tsp Cinnamon (optional)

Instructions

- Preheat oven to 300°F. Line a baking tray with parchment paper and spread the milk powder and malt powder out in an even layer. Toast 20 minutes or until powder is a deep golden brown. Remove from oven and allow to cool. If there are large clumps, you can pulse them in a food processor to break them up.
- Combine all ingredients in a mixing bowl and store cocoa mix in an airtight container until ready to use.
- To make the cocoa, bring $\frac{3}{4}$ Cup of water (or milk or milk substitute) to a boil. Turn off heat and whisk in 5 T of cocoa mix. Pour into your favorite mug, top with your favorite toppings, and enjoy amongst family & friends.