

Found on all recipes.com with a couple of suggested tweaks from the readers.

Recipe by Earla Taylor

"I make this at the beginning of the cold weather, and have it ready all winter. Vary the flavor of your mix by trying flavored nondairy creamer; I like the cinnamon."

Ingredients

10 cups dry milk powder

6 cups sifted confectioner's sugar

2 cups unsweetened cocoa powder

1-3/4 cups powdered non-dairy creamer

Directions

1. In a large mixing bowl, combine milk powder, confectioner's sugar, cocoa powder and creamer. Stir till thoroughly combined. Store cocoa mixture in an airtight container. Makes about 15 cups mix or enough for about 45 servings. With the tweaks, I estimate 48 servings.
2. For one serving, place 1/3 cup cocoa mixture in a coffee cup or mug and add 3/4 cup of boiling water. Stir to dissolve. Top with a dollop of whipped cream or a few marshmallows, if desired.

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