

COCOA CRAWL

Cookbook




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Hot Cocoa by Guy



This hot cocoa uses natural ingredients and is an easy alternative to store-bought packets. It's so easy, and everyone loves it!

Serves: 2-3

Equipment: Cooking pan and wooden spoon

Ingredients:



2 tablespoons cacao powder

3 tablespoons natural sugar

3 shakes of cinnamon

3 cups whole milk or coconut milk



Instructions:

Pour the sugar into the pan, then add the cinnamon and mix them together, Stir in the cacao powder, and then the milk. Heat for about 3-5 min and stir. Remove when steaming, and pour into ceramic mugs.



**Created and Submitted by:
Guy Balding, Aurora, IL**

Guy, age 10, came up with the recipe after tasting delicious vegan hot cocoa at Aurora Downtown's Cocoa Crawl. He decided to try to make it at home, and used regular milk from Oberweis Home Delivery after running out of coconut milk.



Stolp Hot Cocoa Recipe

James Beard Award Winner Chef Debbie Gold's Recipe

Serves: 1

Equipment: Pot, Whisk, Spoon, Mug

Ingredients:

1 ½ cups whole milk

½ cup heavy cream

½ teaspoon real vanilla extract


2 tablespoons cocoa powder

2 tablespoons light brown sugar

2 oz bittersweet chocolate

Instructions:

Bring all ingredients except for chocolate to a boil. Add chocolate and stir until combined. Optional garnish with marshmallows or sweetened whipped cream. Drink immediately.



**Created and Submitted by:
Chef Debbie Gold, Stolp Island Social**

Reluctant Hippie

This basic hot chocolate mix is so easy, you'll never bother with commercial packages again. The secret ingredient is espresso powder - it gives a deep, rich flavor that makes this hot chocolate irresistible. The mix doesn't contain any dairy - add it to whatever type of milk works for you. It's also quite good in coffee.

Serves: Approximately 32 servings of mix (1 Tablespoon for 8-oz beverages)

Equipment: An airtight container. We usually use a mason jar.

Ingredients:

1.25 cups sugar

1 cup cocoa powder (use a high-quality cocoa)

1 tsp. espresso powder

1/4 tsp. salt

Instructions:

Combine all dry ingredients in an airtight container.

Seal and shake until thoroughly mixed.

To make a cup of hot chocolate, stir 1 Tablespoon of the mix into 8 oz. of warm milk.

It's also pretty great in hot coffee.

2020 variation: Add a splash (or 3) of kahlua, whiskey, or peppermint schnapps (we call that one "The Hot Thin Mint").

**Created and Submitted by:
Kate Purl, Aurora, IL**

Hot chocolate is strongly connected to winter memories. The best part of playing in the snow was coming inside for a mug of steaming hot chocolate. My great-grandfather steadfastly refused to call the beverage hot chocolate, insisting that we were drinking hot cocoa. I looked it up recently - GGpa was right.



Abuelita Hot Chocolate

From the Kitchen of Altiro Latin Fusion

Serves: 2

Equipment: Pot, mug, etc.

Ingredients:

1 cup milk

1 cup water

1 cinnamon stick

6 tablespoons Abuelita mix

Instructions:

Combine ingredients and heat on stovetop. Remove cinnamon stick and enjoy with toppings.



**Created and Submitted by:
Altiro Latin Fusion**



Hot Cocoa with a Kick!

A bit of spice and a yummy ginger flavor

Serves: 2

Equipment: Mug and Spoon

Ingredients:

2 1/2 cups whole milk (almond milk would work too!)

1 teaspoon granulated sugar (or to taste)

1 small knob grated ginger (or about 1 teaspoon ground)

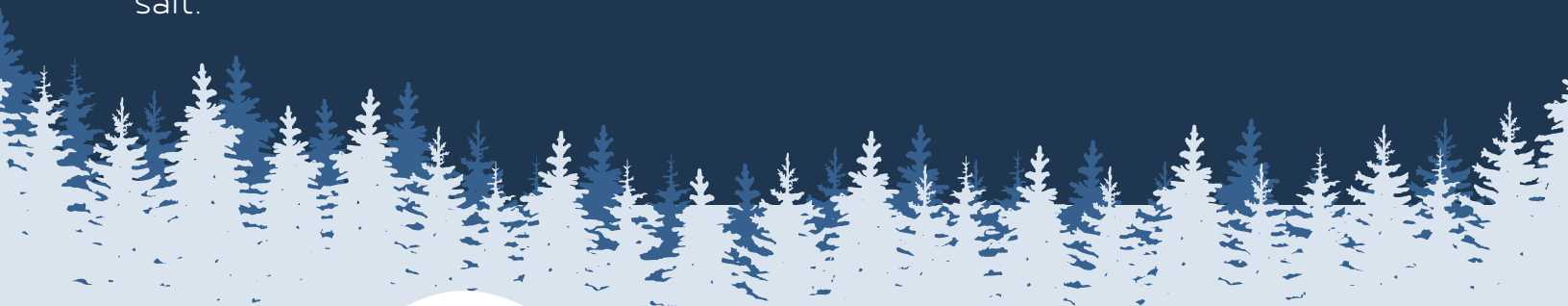
1/4 cup cocoa powder

Cayenne pepper and flaky sea salt for finishing

Instructions:

Heat milk of choice and combine all ingredients. Whisk a bit to froth milk.

Pour in to two mugs. Top with a sprinkle of cayenne pepper and flaky sea salt.



Created and Submitted by:
Lori Anesi, Teacher in East Aurora

I love the bit of heat. Perfect for warming up on chilly days!



Mom's Cocoa Recipe

My mom always makes this cocoa on Christmas time. Its a tradition in our family

Serves: 1 big cup



Equipment: Hot cocoa mixer

Ingredients:

1 tablespoon peanut butter (add more to your taste)

1 pack of Swiss Miss or 2 tablespoons cocoa, milk, hot water



Instructions:

Combine all the ingredients and beat it with mixer



Submitted by:
Soraya, Philippines

It reminds me of my younger years with my brothers and relatives



❄️ Best Crockpot Hot Cocoa

Rich, creamy and easy hot cocoa

Serves: 8-10

Equipment: Crock Pot

Ingredients:

6 cups milk

2 cups heavy cream

1 can sweetened condensed milk

1 package semi sweet chocolate chips

Vanilla

Instructions:

Add everything to your crockpot and stir. Set to low for 3-4 hours or high for 2-3 hours. Stir occasionally. When all chocolate is melted it's ready to serve.

Garnish with marshmallows, whip cream, peppermint sticks or whatever suits your fancy.



Submitted by:
Ashley Dickerson, Yorkville, IL

We have made this easy recipe for many family holidays. It's so nostalgic for me and my family.



Vegan Brownie Cocoa



Classic with a rich chocolate-brownie flavor and deliciously vegan. The amount of sugar can be adjusted to taste.

Serves: 2 servings at 6 oz. each

Equipment: Small heavy saucepan, glass measuring cup, measuring spoons, whisk, spatula, soup ladle

Ingredients:

12oz plant-based milk (unsweetened)

2 tablespoons cocoa powder



1 1/2 tablespoons (22.5 mL) granulated sugar



1/8 teaspoons salt

1 teaspoon vanilla extract

Optional: vegan marshmallows (Dandies or Trader Joe's brand)




Instructions:

Heat milk in saucepan on lowest setting, using smallest burner. While the milk is heating up, stir together the cocoa powder, sugar and salt in glass measuring cup. Add one Tbsp of the milk to the dry mixture and stir really well. Add another Tbsp of the milk to the cocoa mixture and stir again. Then using a spatula, scrape all of the cocoa mixture into the milk and stir to combine. Add the vanilla extract and stir again. When heated to the desired temperature (won't take long!), use a soup ladle to pour in to mugs and top with vegan marshmallows.


**Created and Submitted by:
Jeanne M., Geneva, IL**

This recipe will cure any chocolate craving. The ingredients are simple but the flavor is very satisfying. The addition of salt gives the cocoa a brownie-like flavor that both vegans & non-vegans will love.





Tipsy Cocoa

 The perfect nightcap whether you cozy up by the fire, the Christmas tree, or the couch for a Netflix binge!

Serves: 1

Equipment: Spoon to stir and a mug for cocoa!

Ingredients:

Your favorite hot cocoa mix

1 shot Ryan's Irish cream

1/2 shot Fireball whiskey

Whipped cream

Chocolate syrup

Sprinkles

Marshmallows

Instructions:

Drizzle chocolate syrup in the mug, then Combine all liquids. Top with whipped cream, marshmallows, and sprinkles!



Submitted by:
Tiera, Nashville, TN

This recipe reminds me of joy & fun times with friends & family. It's the perfect crowd pleaser and can be made to taste by slightly tweaking any of the ingredients. It's a warm hug in a mug.



Orange Hot Chocolate



A great twist on a classic for a cold winter's evening.

Serves: 16

Equipment: Pot, whisk, bowl

Ingredients:

3 cups milk

1/2 cup chocolate milk mix (nesquik)

1 pint orange sherbet

Orange whipped topping (see below)

Orange whipped topping ingredients

1 cup freshly whipped cream or prepared whipped topping

1 tbsp. orange marmalade

Instructions:

Combine milk and chocolate mix in a heavy pot. Stir over medium heat until hot. Do not allow milk to boil. Stir in sherbet until completely melted. Heat again until steaming hot. Pour mixture into serving mugs. Garnish with orange whipped topping.

To make orange whipped topping...

Combine whipped cream with marmalade.


Submitted by:

Stacy McReynolds, North Aurora, IL

I love my vintage cookbook collection. While sharing vintage recipes on a forum, someone sent me this. The rich flavors of chocolate and orange go so well together. This will surely warm you up on a chilly evening!



Decadent Hot Chocolate Recipe with Whipped Cream

 This recipe, from Cook's Illustrated, is a family favorite. It takes a little more work than other hot chocolate recipes so we reserve it for special occasions. The whipped cream recipe is just our family's standard recipe.

Serves: 4

Equipment: Stovetop with a saucepan, whisk, measuring cup, measuring spoons, electric whisk

Ingredients:

Hot chocolate:

- 3 cups milk
- 1 cup heavy cream
- 2 tablespoons cocoa powder (or raw cacao powder)
- 1 tablespoon sugar
- 1/2 cup semi-sweet chocolate chips
- 1 teaspoon vanilla extract

Whipped cream:

- 1 cup heavy whipping cream
- 1 tablespoon sugar
- 1 teaspoon vanilla extract



Instructions:

Hot chocolate:

1. Bring the milk, cream, cocoa powder, and sugar to a boil in a medium saucepan. Off the heat, stir in the chocolate and the vanilla. Cover, let the chips melt for about 1 minute, then whisk smooth before serving.
2. To Make Ahead: Hot chocolate can be refrigerated, covered tightly with plastic wrap, for up to 24 hours before serving. Reheat in the microwave or in a medium saucepan set over low heat.

Whipped cream:

Combine heavy whipping cream, sugar, and vanilla in medium bowl. Mix with electric mixer until cream thickens.

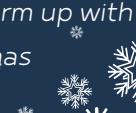


Notes: This is literally hot chocolate, filled with rich cream and chunks of semisweet chocolate. You can substitute 4 ounces of your favorite semisweet or bittersweet chocolate bar for the chocolate chips. For an adult treat, add a bit of Tia Maria, peppermint schnapps, Kahlúa, or Grand Marnier before serving. This recipe can be doubled.

Submitted by:
Jenni Trilik-Contaldo
Aurora, IL

Created by:
Cooks Illustrated

In our family we drink hot chocolate a lot. Our everyday recipe just combines homemade chocolate sauce and milk with whipped cream from a can. This recipe is our go-to special occasion hot chocolate recipe, something that we warm up with after a fun day outside in the cold, like sledding or cutting down a Christmas tree, or we might drink it on Christmas morning. It's very rich and not very sweet and perfect for a warm up.





Spicy Sweet Hot Chocolate



Serves: 1

Ingredients:

½ cup whole milk

¼ cup heavy cream

1/4 teaspoon cayenne

1/4 teaspoon Cinnamon

5 oz. good quality milk chocolate, coarsely chopped



Instructions:

Combine milk, cream and cayenne in a saucepan over medium heat, and cook until simmering, about 4 minutes. Pour over chocolate, and whisk until completely melted and well incorporated, about 2 minutes.



Submitted by:
Anonymous



I'm a Fancy Boy Hot Chocolate

Serves: 1

Ingredients:

1/2 cup whole milk

1/4 cup heavy cream

5 oz. good quality dark chocolate

1 earl grey tea bag

1/2 teaspoon dried lavender

Instructions:

Heat milk, cream, and tea leaf until low simmering, then pour over chocolate with a strainer for the lavender, whisk until completely melted, serve



**Submitted by:
Anonymous**

