

HOT CHOCOLATE

For this recipe you need to have a way to keep water very hot. A hot plate burner with a tea kettle is easy to use to heat water. You can also use a coffee maker and just drip water through it. If you want more volume of hot water after heating it, fill up a good insulated pump pot for holding.

To make a better presentation for your customers, empty the premium hot chocolate powder mix (Swiss Miss Dark Chocolate Sensation) into a bulk container like a Kilwin's ice cream quart container with a lid.

The hot chocolate gets made in a stainless steel shake cup. Start by adding a little hot water in the shake cup and swirl around before pouring out into a sink. This will warm up the cup and keep the hot chocolate warmer before being served to your customer.

In a stainless steel shake cup add 2 pumps (2oz) of Kilwin's Chocolate Syrup used for shakes and malts. Then put in 2 heaping tablespoons (1.25 oz) of good hot chocolate mix. Swiss Miss Dark Chocolate Sensation works the best. Add about 9oz of hot water and mix on the blender for just a couple seconds to mix all ingredients together.

Pour mixture into a 10oz to 12oz insulated cup. Add some whipped topping, and sprinkle on top with a little cocoa mix.

APPROXIMATE COST

Swiss Miss Dark Chocolate mix (1.25 oz pkg)	\$.27	
Kilwin's Chocolate Syrup (2oz)	\$.15	
Whipped Topping (1 serving)	\$.08	
Insulated cup	\$.10	
	\$.60	Total