



## Edna's French Hot Chocolate

*From the Kitchen of Joan Ingram*

Edna was a grandmother with loads of flare! Everything that she served was delicious and decadent. Her grandchildren constantly marveled at how she could go into the kitchen – and the fridge was bare. And 20 minutes later, she emerged with another amazing creation. Each time, Yonah and Natan drove from ORU, in Tulsa, to Tucson via Roswell, Grandmama always served them their great grandmother's Hot Chocolate. Edna's Hot Chocolate became famous with not only Natan and Yonah but also with their friends and in-laws.

*Serve with love!*

*NOTE: the whipped cream and cocoa can be mixed day before (& it'll taste perfect the next day when added to heated milk)*

Mix together thoroughly:

3 TBS	Cocoa (use the very best Dutch cocoa available. GMI uses Droste (carried by Williams-Sonoma)
¼ cup	Sugar (or more, if you prefer)

Gently fold into cocoa mix:

1 cup	Heavy cream, whipped
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To serve:

1. Slightly heat 2 cups of milk.
2. Add mixture to warmed cups.
3. Then, pour warmed milk over mixture.

For larger amount, adjust all ingredients.

(Secret: after you have prepared this a time or two, you will no longer need to measure©)

