

ABUELITA – MEXICAN HOT CHOCOLATE INGREDIENTS:

- 1 tablet Abuelita Hot Chocolate
- 4 cups whole milk

INSTRUCTIONS: Blend chocolate tablet and milk in sauce pan over medium-high heat, stirring with a whisk.

CADBURY DRINKING CHOCOLATE - UK INGREDIENTS:

- 5 tablespoons Cadbury drinking chocolate
- 1000 ml milk

INSTRUCTIONS: Blend chocolate powder and milk in sauce pan over medium-high heat, stirring with a whisk.

WHITE HOT CHOCOLATE - USA INGREDIENTS:

- 4 cups milk
- 1 cup high-quality white chocolate chips/chunks
- 1 teaspoon vanilla extract
- pinch salt

INSTRUCTIONS: Blend chocolate, vanilla, salt, and milk in sauce pan over medium-high heat, stirring with a whisk.

BELGIAN HOT CHOCOLATE INGREDIENTS:

- 1 quart half & half
- 8 ounces bittersweet chocolate
- 4 ounces milk chocolate
- pinch salt
- ½ teaspoon cinnamon

INSTRUCTIONS: Blend chocolates, half & half, salt and cinnamon in sauce pan over medium-high heat, stirring with a whisk.

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