

COCOA TO GO

The Aztec emperor Montezuma had an extraordinary fondness for hot chocolate--he drank up to 50 gobletfuls a day. If your family loves hot chocolate, too, here's a quick recipe that will keep them well-supplied.



INGREDIENTS

1 2/3 cups nonfat dry milk powder
1 cup confectioners' sugar
1/3 cup cocoa
1/2 teaspoon salt

1. Measure the ingredients into a plastic container or an empty coffee can. Cover and shake until well mixed.
2. For each serving, put 4 heaping teaspoonfuls into a mug. Add boiling water and stir until the powder dissolves.
3. To add a minty flavor, stir your hot drink with a peppermint candy stick. Makes about 20 cups.