

Adam's Hot Chocolate

½ cup Granulated Sugar
1 Tablespoon + 1 tsp Cornstarch
¼ cup Cocoa Powder
⅛ tsp Salt
2 tsp Vanilla Bean Paste/Vanilla bean extract
¾ cup Dark Chocolate chopped into diced pieces (70%-80%
chocolate percentage recommended)
6 oz. of whole warm milk to ¼ cup of hot chocolate mix

- 1.) Using a chef's knife, chop your chocolate pieces or bars into a small dice and place in a small bowl. Set aside.
- 2.) Using a medium-size bowl, combine the granulated sugar, cornstarch, unsweetened cocoa powder, and salt, whisking together until fully combined forming a cocoa mix.
- 3.) Add the vanilla paste/Extract to the whisked cocoa mixture until evenly distributed, creating a slightly moist mix
- 4.) Finally, add the chopped chocolate pieces that were set aside to the moistened cocoa mix, and whisk until incorporated.
- 5.) We now have our finished dried hot chocolate mix!
- 6.) Portion your cocoa mix into bottles or mugs using a ¼ cup of mix per each cup or bottle. If storing for another day, be sure to have an airtight seal on your bottles. The shelf life is 2-3 months.

Enjoying your Hot Chocolate

- 1.) Using your one portioned bottle or mug, gently heat 6 ounces of whole milk to just under a boil.
- 2.) Pour the milk into the glass bottle and seal with the gold cap ensuring the cap is securely in place before proceeding.

- 3.) Shake the bottle vigorously (careful bottle will be warm) until the powder has been fully incorporated and dissolved
- 4.) Remove the cap carefully (the mixture can be very warm still) and enjoy!
- 5.) Shake or stir periodically to ensure your hot cocoa always has the best chocolatey taste.

Sugar and Spice Pecans

8oz Pecans (halved)
1/2 Cup Sugar, 1/2 Cup Sugar,
1/8 tsp each: Ground Cloves, Powdered Ginger,
Ground Cardamom, Ground Cinnamon. Allspice
1 TBSP Powdered Milk
1/2 tsp Vanilla Extract

Bring sugar and water to a boil and reduce heat to low. Add pecans and cook until liquid has almost evaporated. In a separate bowl, mix spices and powdered milk together. Add pecans to spice mixture along with the Vanilla extract. Toss to coat and then spread on a cookie sheet to cool!

Exploding Chocolate Bark

10oz 60% Bittersweet Chocolate Chips (good quality)

10oz White Chocolate

Melt 8oz of the chocolate over a double boiler until smooth.

Remove from heat and add the remaining 2oz to temper the mixture.

Spread unto a piece of wax paper using an offset spatula.

Let cool for 5 minutes.

Add ½ cup natural or your favorite flavored Pop-Rocks Candy over the chocolate. Refrigerate until cool.

Melt the white chocolate the same as the dark chocolate.

Add a layer of the white chocolate and use your offset spatula again to smooth.

Sprinkle course ground sugar over the top at and let cool!

Break apart and enjoy!