

Hot chocolate for 1 to 12

The ratio: 2 tbsp cocoa and 1½ tbsp sugar per cup of milk. Scale it up from here.

Mugs	Cocoa powder	Sugar	Whole milk	Vanilla	Salt
1	2 tbsp	1½ tbsp	1 cup	¼ tsp	pinch
2	4 tbsp (¼ cup)	3 tbsp	2 cups	½ tsp	pinch
4	8 tbsp (½ cup)	6 tbsp	4 cups	1 tsp	big pinch
6	12 tbsp (¾ cup)	9 tbsp	6 cups	1½ tsp	big pinch
8	16 tbsp (1 cup)	12 tbsp (¾ cup)	8 cups	2 tsp	big pinch
12	24 tbsp (1½ cups)	18 tbsp	12 cups	3 tsp	big pinch

16 tbsp = 1 cup. Taste and adjust: some like 1 tbsp more sugar per mug.

THREE STEPS

1. Make a paste

Whisk the cocoa, sugar and salt with 2-3 tbsp of the milk until smooth. No lumps later.

2. Add the milk

Whisk in the rest and warm over medium heat until steaming. Don't let it boil.

3. Finish

Off the heat, stir in the vanilla. Taste and add sugar if you like it sweeter.

MAKE IT YOUR OWN

Richer: Stir in 1 oz chopped dark chocolate per mug at the end.

Dairy-free: Use oat milk: the creamiest plant milk for hot chocolate.

Darker, smoother: Use Dutch-process cocoa. Natural cocoa tastes fruitier.

Microwave: Paste in the mug, add milk, heat 60-90 seconds, stir halfway.