

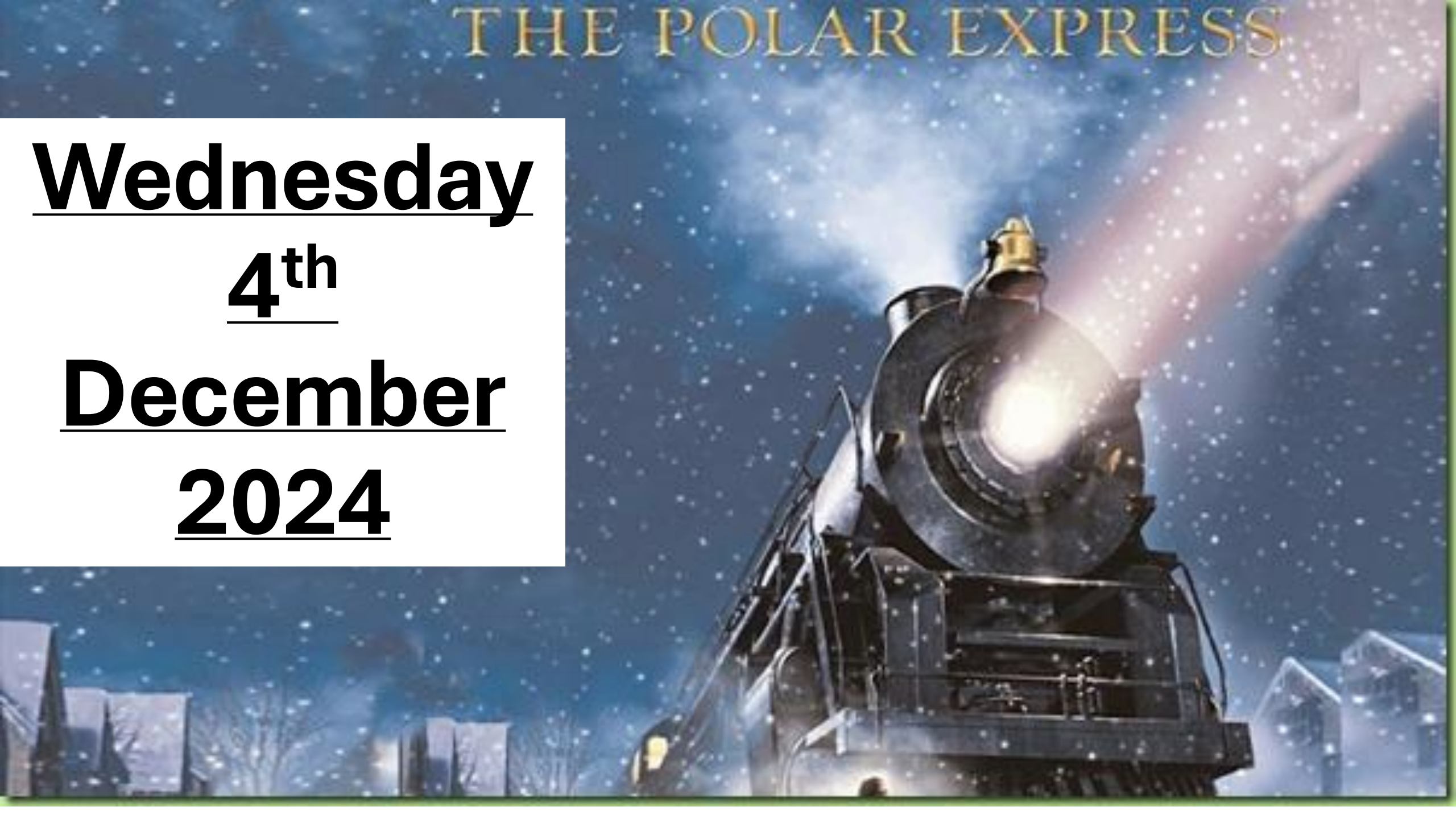
# THE POLAR EXPRESS

Wednesday

4<sup>th</sup>

December

2024



# Cinnamon and Orange Hot Chocolate

## Ingredients:

- 1l milk
- 7 tbsp unsweetened cocoa powder
- 5 tbsp sugar
- cinnamon
- one orange zest
- pinch of salt

## Topping ideas:

- whipped cream
- marshmallows
- grated chocolate
- cinnamon stick

## Equipment:

- oven hob
- saucepan
- wooden spoon
- strainer
- cups
- measuring jug
- tablespoon
- grater/zester



## Method:

1. Pour one cup of milk into the saucepan and heat over a low heat.
2. Add cocoa powder, sugar, cinnamon, orange zest and a pinch of salt and gently bring to a simmer.
3. Once the mixture starts to simmer, add in the rest of the milk.
4. Warm the milk over a low heat.
5. Strain the mixture to remove any lumps or zest.
6. Choose extra toppings to add to your hot chocolate, such as whipped cream, marshmallows or grated chocolate.

What features  
do ingredients  
need to have?

Quick fire-  
tell your adult  
at home.





Materials Needed:

Step 1

Step 2

Step 3

Step 4

Step 5

Step 6

**How did we make the Hot Chocolate in school?**

**What steps did we need to include?**

**Can you write your own set of instructions on how to make a hot chocolate.**