



Ingredients:

2 3/4 cups sugar

2/3 cup cocoa

dash of salt

2 cups evaporated milk

1 cup milk

1 tablespoon butter or margarine

1 tsp. vanilla

Directions:

Combine sugar, cocoa, and dash of salt in a pot on the stove. Stir in milk over medium high heat. Stir constantly and press mixture against the side of the pot with the spoon to dissolve the sugar more quickly. Bring to a boil, then reduce heat to low. Add butter and vanilla. Simmer for about 20 minutes, stirring occasionally. Remove from heat. Serve and garnish with zwieback, mini marshmallows, graham cracker bears, or whipped cream.