

Chocolate a la Espanola -

Spanish-style hot chocolate

Ingredients:

- 1/2 lb sweet baker's chocolate
- 1 quart milk
- 2 tsp. cornstarch

Steps:

- Break chocolate into small pieces. Place in saucepan with liquid.
- Heat slowly, stirring with a whisk, until just before the boiling point.
- Dissolve cornstarch in a few tablespoons of cold water.
- Add dissolved cornstarch to chocolate mixture and stir constantly until the liquid thickens.
- Serve hot in warmed cups.

*Makes six small cups.