



Chocolate Caliente



Lola learns that the secret ingredient in Abuelita's recipe is love. With an adult's help, make chocolate caliente at home—and don't forget the love!

What You Need:

- 2 cups milk*
- 4 tablespoons sugar
- 2 tablespoons unsweetened cocoa powder
- salt
- cinnamon
- a medium pot
- a big spoon or a whisk
- 2 mugs to serve

*You can use any type of milk you prefer or use water instead.



What to Do:

1. Pour the milk, sugar, and cocoa powder, into the pot. Add a pinch of salt and a dash of cinnamon.
2. Bring the mixture to a boil and stir until everything is combined and the chocolate is smooth. (Be safe—make sure an adult turns on the stove and supervises while the chocolate is cooking.)
3. Pour the chocolate into mugs. Wait until it cools down a little bit, then enjoy!



Recipe featured in **Guatemalan Summer**

by Keka Novales,
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