

Recipe: Caltech's Classic Cuppa Cocoa

Prep: 1 hr 30 mins · Cook: 2 hrs · Makes: 54 · Difficulty: Medium

INGREDIENTS

3 quarts milk
1 quart whipping cream
6 cups water
1-1/3 quarts cocoa beans
(no preground cocoa allowed)
2 cups sugar

DIRECTIONS

- 12:30 p.m.** Buy 3 quarts of milk and 1 quart of whipping cream at Safeway on Lake Avenue; buy cakes and cookies for 35 people costing not more than 60 cents.
- 2:00 p.m.** Put 6 cups of water into an 8-quart pot, and heat to boiling.
- 2:10 p.m.** Add all the cocoa beans, cover the pot, and turn down gas so water boils only very gently for 2 hours.
- 4:00 p.m.** Pour 3 quarts of milk into coffee urn and let it heat for 10 minutes.
- 4:10 p.m.** Pour off cocoa through strainer into urn. Add 2 cups of sugar and stir thoroughly with a large spoon.
- 4:12 p.m.** Take 54 cups one by one; fill with cocoa from urn. Place in saucers.
- 4:25 p.m.** Put a tablespoonful of cream in each cup.

