



**GLOBAL LEADER**

Most of the world's cocoa—about 70%—is produced on small family-owned farms in West Africa.



**WARNING!**  
Ask an adult's permission before using the stove.

## Make holiday hot cocoa pudding cups

### Ingredients

- ½ cup sugar
- ⅓ cup unsweetened cocoa powder
- ¼ cup cornstarch
- Large pinch salt
- 2 cups heavy cream
- 1 tablespoon vanilla extract
- 2 tablespoons butter

### Toppings

- Whipped cream
- Mini marshmallows
- Crushed peppermint candies, sprinkles, or nonpareils

### Instructions

1. Combine the sugar, cocoa powder, cornstarch, and salt in a medium saucepan and whisk to combine, breaking up any lumps.
2. Set the saucepan over medium heat and slowly add the cream, whisking constantly. Continue whisking until the mixture is heated through and is thick and smooth, about 8 minutes.
3. Remove pan from heat and stir in the vanilla extract and butter until fully incorporated.
4. Divide pudding between 6 small espresso cups or teacups. Transfer pudding to the refrigerator to cool. Before serving, top with your choice of whipped cream, mini marshmallows, and/or candies and sprinkles. Makes 6 servings.



### ECO TIP OF THE WEEK WRAP GIFTS SUSTAINABLY

Most wrapping paper that is used to wrap presents gets thrown away during the holiday season. Creating extra waste can harm the environment because gift wrap and ribbons take up space in a landfill. However, there are ways you can wrap your gifts nicely while still being mindful of the Earth. One option is to wrap items in brown kraft paper or paper shopping bags. This paper can be recycled or composted (turned into a mixture that improves soil), making it more environmentally friendly. You can tie packages with string you already have at home or reuse holiday decor to add special touches. Another option is to use gift bags, as they can easily be repurposed.



Use paper that can be recycled.