Bruce's Hot Cocoa

Heat a coffee cup's worth of hot water on the stove or in the microwave to boiling. If you bring it to a full boil, let it cool for three minutes or you'll burn the cocoa!

While heating, add to cup :

- 2 T unsweetened cocoa powder (slightly heaping, or to taste – I prefer Ghirardelli's, but not "Dark")
- 2 t sugar (very slightly heaping, or to taste)
- Tiny pinch salt (don't leave this out!)
- Tiny dash cinnamon (optional)
- Tinier dash cayenne (optional)

Add about a third of the water, mix with spoon until lumps are gone
(you could also use a whisk or molinillo if you wish)

Add 1/8 t vanilla extract (optional, but measure it – pour into a 1/4 teaspoon, then pour half back)

Fill with hot water but leave the top 1/2" of the cup empty

Fill to the top with half-and-half

(*Nothing to wash but the cup!*)

Comments :
The idea with the cinnamon, cayenne, and vanilla is that you should not taste them, but they add overtones.
Stir while drinking, there are no added or artificial ingredients to keep the cocoa powder from settling.
If you want the equivalent of whole milk, only fill the cup 2/3 full with water, then 1/3 with half-and-half.