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.