

# Great Grandma's Chocolate Toast

Shelby Harrison



1 Tbs Per Person	Unsweetened Cocoa Powder (Hershey's Cocoa Recommended)
1 Tbs Per Person	All-Purpose Flour
A Dash Per Person	Salt
¼ Cup Per Person	White Sugar
1 Cup Per Person	Milk (2% Recommended)
2 Slices Per Person	Preferred Toast

1. Put dry ingredients and milk into a pan on medium heat and bring to a boil. Make sure to constantly stir to avoid sticking and clumping during the process, building up to the boil.
2. While the ingredients are on the stove and the mixture is about to begin to boil, put toast in the toaster to begin to heat.
3. Once the mixture is boiling and toast is done, pour mixture over the toast.
4. Serve.



My great grandmother was born in Hazard County, Kentucky in 1909. She grew up helping her family work on their tobacco farm, and she married my great grandfather by eighteen. She raised most of her children during The Great Depression, which resulted in her making this recipe as a way for a decently cheap meal that tasted like a dessert. She would make this meal for breakfast for her children, one of them being my grandfather. The recipe was then passed down to my grandmother who proceeded to make it for my own mother. Throughout my childhood, I would wake up to the smell of chocolate toast in the kitchen next to my bedroom and hear the noises of my mother moving pans around. When I taste chocolate toast, I taste the warm embrace of home and the long line of love that has been passed down. I hope this recipe brings you the warmth of home, even for just a little bit.