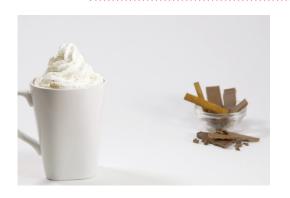
MEXICAN SPICED HOT CHOCOLATE



INGREDIENTS

4 C whole milk

2 cinnamon sticks

3 TBSP unsweetened cocoa

1 (3.5oz) milk chocolate bar, finely chopped

1 (3.5oz) dark chocolate bar, finely chopped

1 tsp vanilla bean paste

¼-½ tsp Mexican chili powder* Whipped cream



MEXICAN SPICED HOT CHOCOLATE

INGREDIENTS

Bring milk, cinnamon sticks & cocoa to a low boil in a medium sauce pan over medium-high heat. Stir occasionally. Remove from heat & discard cinnamon sticks. Add chopped chocolate, vanilla bean paste & optional chili powder and whisk until melted and combined. Garnish with whipped cream & serve immediately.

*ancho, chipotle and other chili powders may be substituted based on your taste preference – the smoky, spicy notes from these chilis pair well with the chocolate

