

ALMOND MILK SPICED HOT COCOA

Ingredients:

3 cups unsweetened almond milk
2 cinnamon sticks, cut in half lengthwise
1/4 t freshly grated nutmeg
1 vanilla bean, split lengthwise or 1 t pure vanilla extract
1/4 cup unsweetened natural cocoa powder
2 oz. dark chocolate, finely chopped
1/4 cup granulated sugar
1/4 t kosher salt

Directions:

Bring milk, cinnamon sticks, vanilla bean and nutmeg to a boil over medium heat. Reduce heat and simmer for 10 minutes. Remove cinnamon sticks and vanilla bean. Whisk in cocoa powder, dark chocolate, sugar and salt. Whisk until foamy. OR alternately use an immersion blender to mix completely. Strain if necessary. Serve immediately warm. OR chill and reheat as needed for up 5 days.