



1 serving



10 minutes

## hot chocolate

### ingredients:

2 cups full-fat coconut milk  
- OR -  
2 cups raw milk  
1 tbsp coconut cream  
- OR -  
1 tbsp raw milk cream  
2 tbsp cocoa powder  
2 tsp maple syrup  
1/4 tsp vanilla extract  
a pinch of salt

### instructions:

1. Add milk to a small sauce pan and whisk for about 4 minutes or until hot.
2. Add coconut cream and whisk until well-blended.
3. Stir in cocoa powder, maple syrup, vanilla extract and a pinch of salt. Whisk well to combine.
4. Add chocolate chips and/or maca powder and blend until melted and incorporated.
5. Top with whipped cream, if desired.
6. Enjoy!

### notes

- Add in a few chocolate chips or shaved chocolate for extra-thick decadence.
- Add 1 tsp ground maca for an energetic, mood-boosting superfood hot chocolate.
- Whip up some raw milk cream or coconut cream for a luscious topping.
- Top with marshmallows and extra cocoa powder.