

Hot Chocolate

From JoyoftheKitchen.com

1 cup milk (vanilla soy + touch of soy creamer or dairy milk)

1.5 teaspoon whole coffee beans

1 cinnamon stick

1-2 tablespoons brown sugar

1 oz. bittersweet or dark chocolate, chopped

2 tablespoons unsweetened cocoa powder

drizzle of honey

1 teaspoon vanilla extract (if using plain milk)

Combine all ingredients in a small saucepan. Stir (or whisk) frequently over medium heat, careful not to scorch the chocolate. Add vanilla extract, strain and serve hot.



Serves 1-2

(Tip: Whip with a [milk frother](#) and add a peppermint or vanilla marshmallow as pictured below...Oh yeah baby...)