



Twists on Hot Chocolate

Mexican Hot Chocolate

Prep: 5 minutes

Cook: 5 minutes • Serves: 1

- 1 cup whole milk
- 1 cinnamon stick
- 1 pinch ground cayenne pepper plus additional for garnish
- 1/3 cup semi-sweet chocolate morsels
- Whipped cream and ground cinnamon for garnish

1. In small saucepan, heat milk, cinnamon stick and cayenne to a simmer over medium heat; remove from heat. Whisk in chocolate until melted; remove cinnamon stick.

2. Pour hot chocolate into a mug; top with whipped cream and dust with cinnamon and cayenne.

*Approximate nutritional values per serving:
418 Calories, 25g Fat (14g Saturated), 24g Cholesterol,
111g Sodium, 48g Carbohydrates, 3g Fiber, 42g Sugars, 10g Protein*

Chai Hot Chocolate

Prep: 5 minutes

Cook: 5 minutes • Serves: 1

- 1 cup whole milk
- 1/4 cup chopped bittersweet chocolate
- 1 tablespoon packed brown sugar
- 1/4 teaspoon vanilla extract
- 1/8 teaspoon ground cardamom
- 1 pinch ground black pepper
- Ground cinnamon for garnish

1. In small saucepan, heat milk, chocolate, sugar, vanilla, cardamom and pepper over medium heat until chocolate melts, whisking frequently.

2. Pour hot chocolate into a mug; dust with cinnamon.

*Approximate nutritional values per serving:
525 Calories, 28g Fat (17g Saturated), 24g Cholesterol,
109g Sodium, 50g Carbohydrates, 0g Fiber, 45g Sugars, 12g Protein*

Minty Hot Chocolate

Prep: 5 minutes

Cook: 5 minutes • Serves: 1

- 1 cup whole milk
- 2 tablespoons chocolate hazelnut spread plus additional melted for garnish (optional)
- 2 tablespoons peppermint schnapps
- Whipped cream and ground cinnamon for garnish (optional)

1. In small saucepan, heat milk to a simmer over medium heat; reduce heat to low. Whisk in hazelnut spread until melted and smooth; remove from heat and stir in schnapps.

2. Pour into a mug; top with whipped cream and drizzle with melted chocolate-hazelnut spread, if desired.

*Approximate nutritional values per serving:
433 Calories, 20g Fat (9g Saturated), 24g Cholesterol,
120g Sodium, 41g Carbohydrates, 0g Fiber, 32g Sugars, 10g Protein*