



sweet & spicy mocha hot chocolate

Offering up the best of both worlds (chocolate and coffee, sweet and spicy), this hot chocolate is our fave pick me up.

SERVES: 1

ingredients

- 1½ cups milk
- 3 tbsp sugar
- 1 tbsp brown sugar
- 2 tbsp good quality cocoa powder
- 1 tbsp instant coffee granules
- 1/2 tsp ground cinnamon
- 1/8 tsp ground nutmeg
- 1/8 tsp cayenne pepper
- 1/8 tsp salt

Optional Toppings

- Whipped Cream
- Marshmallows
- Mini chocolate chips
- Chocolate Syrup
- Caramel Syrup

directions

1. Place all ingredients, except the toppings, in a medium-sized saucepan and cook over medium-low heat, constantly whisking, for 2 to 3 minutes, or until heated through. Pour into two coffee cups or glasses and top with whipped cream, marshmallows, mini chocolate chips, chocolate syrup, and or caramel syrup.

