







Raw and Vegan Hot Chocolate:

- 2 cups plant based milk (store bought or homemade but unsweetened)
- 3 cups water
- 1.25 cups raw cashews
- 6 medjool dates
- 2 heaping tbsps raw cacao powder
- ½ tsp vanilla bean powder

If you have a Vitamix blender this will be very easy. All you need to do is throw all of this into your blender, put it on your soup setting, turn it on, and let it go. It will come out super creamy, smooth, and piping hot just like your good ol' Swiss Miss. If you don't have a Vitamix, blend everything in a blender until it's super smooth like hot chocolate should be. Then pour it into a saucepan and warm it over medium heat until it reaches your desired temperature! Hope you all LOVE this one (but I already know you will!)