



HOMEMADE HONEY SWEETENED HOT CHOCOLATE

MAKES 4 CUPS

INGREDIENTS

4 1/2 cups almond milk (I use Elmhurst unsweetened milked almonds)

4 tbsp honey

2 tbsp Dutch processed cocoa powder or raw cacao powder

1/2 tsp vanilla extract (optional)

INSTRUCTIONS

Add 1/2 cup of almond milk, cacao powder, honey, and vanilla extract to a small bowl and stir until well combined.

Add 4 cups of the almond milk to a saucepan. Heat the milk until it starts bubbling.

Add the honey-cacao mixture to the saucepan and stir until everything is dissolved completely.

Optional: Whip together 4 tbsp fermented heavy whipping cream with 2 tsp of honey and add to your hot chocolate or top with homemade honey marshmallows.

Guten Appetit!