



Sparkle Kitchen

Mexican Hot Chocolate

(makes 2 mugs full, double or triple the recipe for larger crowds)

Ingredients

2 cups milk

1 tablet Abuelita Mexican chocolate (or approximately 3 ounces dark chocolate chips mixed with a pinch of cinnamon and a teaspoon of sugar)

nutmeg

ground cloves

cayenne pepper

Optional for serving:

whipped cream

a cinnamon stick

additional nutmeg

Directions

Put the milk into a small pot to simmer. Chop the chocolate and add it to the milk, stirring gently until it melts. Add a small pinch of each of the spices, then whisk the hot chocolate mixture furiously to make it nice and frothy.

Pour into mugs and top with a generous dollop of whipped cream. Add a cinnamon stick and an extra sprinkle of nutmeg for garnish if you wish.

Enjoy!