

mexican hot chocolate

ingredients

2 C water

¼ C almonds

3 T cocoa powder

3 T honey

1 T coconut oil

½ tsp. vanilla

½ tsp. cinnamon

⅛ tsp. cayenne (less or more according to your preference)

directions

Heat the water in a small saucepan until just before it begins to boil. Blend it, and all the other ingredients, in a blender until frothy and well mixed. You can pour through a cheesecloth-lined strainer for a really smooth drink, or you can keep the small almond bits in the drink, which is what I prefer. If it's not hot enough, you can further heat the finished product. Serve with cinnamon sticks to use as stirrers.



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