

MEXICAN SPICED HOT CHOCOLATE



INGREDIENTS

- 4 C whole milk
- 2 cinnamon sticks
- 3 TBSP unsweetened cocoa
- 1 (3.5oz) milk chocolate bar, finely chopped
- 1 (3.5oz) dark chocolate bar, finely chopped
- 1 tsp vanilla bean paste
- ¼-½ tsp Mexican chili powder*
- Whipped cream



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Bring milk, cinnamon sticks & cocoa to a low boil in a medium sauce pan over medium-high heat. Stir occasionally. Remove from heat & discard cinnamon sticks. Add chopped chocolate, vanilla bean paste & optional chili powder and whisk until melted and combined. Garnish with whipped cream & serve immediately.

*ancho, chipotle and other chili powders may be substituted based on your taste preference – the smoky, spicy notes from these chilis pair well with the chocolate

