



Oak Meadow

YOUR TRUSTED PARTNER IN JOYFUL LEARNING

Dairy-free, vegan-friendly hot chocolate

Ingredients

- 1 cup almond milk (store-bought or homemade)
- 1 tablespoon raw cacao powder
- 1 Tablespoon pure maple syrup
- 1/4 teaspoon vanilla extract
- Pinch of sea salt

Instructions

1. Combine all the ingredients into a saucepan over high heat, using a whisk to break up any clumps. Keep stirring until smooth and piping hot, then pour into a mug and serve warm.
2. Top with dairy-free whipped cream and shaved chocolate, if desired.



The-whole-shebang hot chocolate

Ingredients

- 2 1/2 cups whole milk
- 6 tablespoons Dutch process cocoa
- 2 tablespoons maple syrup (or more)
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon chili powder
- 1/4 teaspoon ground cayenne
- pinch sea salt
- 1/2 cup heavy whipping cream (optional)
- cinnamon sticks for garnish (optional)

Instructions

1. Pour milk into a medium-sized saucepan and set over medium-low heat. Whisk in chocolate, maple syrup, and spices. Continue whisking occasionally until milk is hot and steamy.
2. Pour steaming hot chocolate into mugs, add a dollop of whipped cream and a cinnamon stick, and finish with a pinch of chili powder.