

Shopping List:

2 cups sweetened vanilla almond milk (or dairy-free milk of your choice)

2 Tbsp. organic cocoa powder (or raw cacao powder)

Dash of cinnamon

1 can full-fat coconut milk

1 teaspoon vanilla flavoring

* If using a dairy-free milk without vanilla, add ¼ tsp pure vanilla or peppermint extract.

* If using unsweetened dairy-free milk, you may want to add 1 Tbsp. raw honey or maple syrup.

Cooking Instructions:

Warm milk until hot, but not boiling. Simmer about 5 minutes. Add cocoa powder and cinnamon then whisk to combine for about 2 minutes.

Simmer another 5 minutes or so, then serve immediately (with garnish if desired). Garnish with whipped cream, chocolate syrup, grated chocolate, crumbled cookies, mint leaves, or anything you like! To make the whipped cream, place a can of full-fat coconut milk in the refrigerator (upside down) and store overnight. This method will separate the liquids from the solids. Place a medium bowl in the freezer and chill overnight as well.

The next day, open the can from the bottom and scoop out all the solid parts into the chilled bowl. Add vanilla. Using an electric or hand-held mixer, whip the solids on medium-high until combined and smooth. Use immediately.