

Vermont Hot Cocoa



Ingredients:

1 c. unsweetened oat milk, vanilla almond milk, or your favorite veggie milk
1 t. Dutch process, high-fat cocoa powder
2 T. pure maple syrup

Directions:

In a microwave safe measuring container, microwave the veggie milk on high for 90 seconds or up to two minutes.

While the microwave is running, vigorously mix the cocoa powder and syrup in the bottom of your favorite mug with a small spoon until blended.

Once hot, pour the veggie milk into the mug and stir until combined.

Find a cozy spot to snuggle in and sip your rich and creamy cocoa!

About the recipe...

You can always substitute, but be sure to try the Dutch process cocoa if at all obtainable. The difference between it and the stuff in the brown canister at your grocery store is night and day! Our family loves oat milk or vanilla almond milk for our cocoa. Coconut milk, though creamy, lends a slight sourness (and fairly strong coconut flavor) to the final drink. If you use almond milk, the sweetened vanilla type works best. If using unsweetened, you may have to add more maple syrup to taste.

This is an absolutely delicious and decadent way to enjoy some chocolate without added processed sugar!