

Boozy, Malty, Creamy Hot Chocolate

This recipe, from *How to Hygge* by Signe Johansen, is a great way to warm up after coming in from the cold.— *Jen*

INGREDIENTS

2 tbsp Ovaltine

1 shot Knob Creek bourbon

2/3 cup whole milk

1 oz dark chocolate

1 tbsp cocoa powder plus extra for dusting

Pinch of vanilla sea salt

Dollop of whipped heavy cream

Ground cinnamon for dusting

DIRECTIONS

Place the Ovaltine and bourbon in a heatproof cup and stir slightly so you have a paste. Warm the milk with the dark chocolate, cocoa powder and vanilla sea salt in a small saucepan over medium heat. Using a small whisk, stir until the chocolate is melted and the mixture looks even and starts to steam. Once it looks molten, pour a little into the glass with the Ovaltine and bourbon, stir and then pour in the remainder of the hot chocolate mixture. Scoop a dollop of whipped cream on top and dust with cocoa powder and some cinnamon. Drink up!!

