

Hot Chili Chocolate

(Based on a recipe from Fifteen Spatulas)

I was this many days old when I found out that hot cocoa is made from cocoa powder, whereas hot chocolate is made from chopped chocolate. I have a skating pond at my house along with acres of trails for snowshoeing and cross-country skiing. There's nothing more comforting than a hot cup of chocolate after winter activities. I love the richness and sophistication of this sweet and spicy dark-chocolate drink. — Juli

INGREDIENTS

2 cups whole milk

2 tbsp sugar (to taste)

4 oz high-quality, bittersweet chocolate chopped
(just under 1 cup measured)

1 tsp vanilla extract

1 tsp chili powder (or to taste)

1 tsp cinnamon

Whipped cream & marshmallows
optional

DIRECTIONS

Heat chopped bittersweet chocolate in 30-second intervals in microwave until melted. Stir in chili powder. Combine milk and sugar in a small saucepan and place on the stovetop over medium heat. Heat milk to 180 degrees F, (you'll see bubbles on the edge of the pan – do not boil), turn off the heat and add the melted chili chocolate, cinnamon and vanilla, whisking to combine. Pour into warmed mugs and top with whipped cream, shaved chocolate or marshmallows and enjoy!

