Hazelnut Hot Chocolate

with Honeybush Hazelnut

A nutty and sweet hot chocolate featuring Honeybush Hazelnut tea, perfect for a cozy and indulgent treat.

2 C whole milk

1/2 C heavy cream

1/4 C cocoa powder

1/4 C sugar

1 T Honeybush Hazelnut tea

1/2 t hazelnut extract

Whipped cream and chopped hazelnuts for garnish

In a small saucepan, heat the milk and heavy cream over medium heat until steaming. Add the Honeybush Hazelnut tea and let steep for 5 minutes. Strain the tea leaves and return the milk mixture to the saucepan. Whisk in the cocoa powder and sugar. Heat until the mixture is hot but not boiling, stirring constantly. Remove from heat and stir in the hazelnut extract. Pour into mugs and garnish with whipped cream and chopped hazelnuts.