

Cinnamon Spice Hot Chocolate

A warm and comforting hot chocolate with the rich flavor of cinnamon.

Prep Time: 5 minutes

Cook Time: 10 minutes

2 C whole milk	tea bag for easy removal
1/2 C heavy cream	4 oz dark chocolate, chopped
1/4 C granulated sugar	1 t vanilla extract
1/4 C unsweetened cocoa powder	Whipped cream and a sprinkle of ground
1 t Cinnamon tea leaves, placed into a	cinnamon for garnish

Heat the milk and cream: In a medium saucepan, combine the milk and heavy cream. Heat over medium heat until just simmering.

Steep the tea: Add the Cinnamon tea bag and let steep for 5 minutes. Remove the tea bag and discard.

Mix in the dry ingredients: Whisk in the sugar and cocoa powder until smooth.

Add the chocolate: Stir in the chopped dark chocolate until melted and smooth.

Finish with vanilla: Remove from heat and stir in the vanilla extract.

Serve: Pour into mugs and top with whipped cream and a sprinkle of ground cinnamon.