

Raspberry Hot Chocolate

A fruity and decadent hot chocolate with the sweet-tart flavor of raspberries.

PREP TIME: 5 minutes

2 C whole milk
1/2 C heavy cream
1/4 C granulated sugar
1/4 C unsweetened cocoa powder
1 t Raspberry tea leaves, placed into bags

COOK TIME: 10 minutes

for easy removal
4 oz dark chocolate, chopped
1 t vanilla extract
Whipped cream and fresh raspberries 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 Raspberry tea bags and let steep for 5 minutes. Remove the tea bags 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 fresh raspberries.