

# Pumpkin Spice Hot Chocolate

A cozy and seasonal hot chocolate with the warm flavors of pumpkin spice.

2 C whole milk	tea bags 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 pumpkin
1 t Pumpkin Spice tea leaves, placed into	spice 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 Pumpkin Spice 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 a sprinkle of pumpkin spice.