

# Earl Grey Lavender Hot Chocolate

A sophisticated hot chocolate with the floral notes of Earl Grey and lavender.

2 C whole milk	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 lavender buds for garnish
1 t Earl Grey Lavender tea leaves, in tea	

**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 Earl Grey Lavender tea bags and let it 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 lavender buds.