

Minty Chocolate Truffle Hot Chocolate

A decadent hot chocolate with a refreshing twist, combining Chocolate Truffle tea and Spearmint tea for a delightful minty flavor.

2 C whole milk
1/2 C heavy cream
1/4 C cocoa powder
1/4 C sugar
1 T Chocolate Truffle tea
1 T Spearmint tea

1/2 t Mint extract (Spearmint or Peppermint)
Whipped cream and crushed candy canes for garnish

In a small saucepan, heat the milk and heavy cream over medium heat until steaming. Add the Chocolate Truffle tea and Spearmint 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 peppermint extract. Pour into mugs and garnish with whipped cream and crushed candy canes.