

Vanilla Rooibos Hot Chocolate

A smooth and creamy hot chocolate with the subtle sweetness of vanilla rooibos.

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

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 Vanilla Rooibos 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 milk 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 cocoa powder.