Spiced Orange Hot Chocolate
with Rooibos Vanilla Chai

A warm and comforting hot chocolate with a citrusy twist, featuring Rooibos Vanilla Chai tea and orange zest for a delightful flavor combination.

2 C whole milk
1/2 C heavy cream
1/4 C cocoa powder
1/4 C sugar
1 T Rooibos Vanilla Chai tea (Adagio.com)
1 t orange zest

1/2 t ground cinnamon
1/4 t ground ginger
1/4 t ground nutmeg
Whipped cream and orange slices for garnish

In a small saucepan, heat the milk and heavy cream over medium heat until steaming. Add the Rooibos Vanilla Chai tea and let steep for 5 minutes. Strain the tea leaves and return the milk mixture to the saucepan. Whisk in the cocoa powder, sugar, orange zest, cinnamon, ginger, and nutmeg. Heat until the mixture is hot but not boiling, stirring constantly. Remove from heat and pour into mugs. Garnish with whipped cream and orange slices.