

Chai Spiced Hot Chocolate

A warm and spicy hot chocolate with the rich flavors of chai tea.

2 C whole milk	tea bags for ease of 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
1 t Masala Chai tea leaves, placed into	cinnamon 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 Masala Chai tea bags and let it steep for 5 minutes. Remove the tea bags and discard after squeezing out as much cream mixture as possible.

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 cinnamon.