

Coconut Hot Chocolate

A tropical twist on classic hot chocolate with the creamy flavor of coconut.

PREP TIME: 5 minutes

2 C coconut milk
1/2 C heavy cream
1/4 C granulated sugar
1/4 C unsweetened cocoa powder
1 † Coconut tea leaves, placed into tea

COOK TIME: 10 minutes

bags for easy removal
4 oz milk chocolate, chopped
1 † vanilla extract
Whipped cream and toasted coconut flakes for garnish

HEAT THE MILK AND CREAM: In a medium saucepan, combine the coconut milk and heavy cream. Heat over medium heat until just simmering.

STEEP THE TEA: Add the Coconut 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 toasted coconut flakes.