# HEALTHY WARM DRINKS YOU'LL LOVE!

5 Nutritious & Delicious Drinks for a Healthier You This Season!

HOT COCOA MADE WITH BONE BROTH
Bump up the protein content



NANI'S CHAITEA
Spice infused milk tea



PUMPKIN SPICED LATTE
Healthier with real pumpkin



MACHA TEA

Boost of caffeine and antioxidants



HOT APPLE GINGER CIDER
Naturally sweet with no added sugar



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# **RECIPES:**

# HOT COCOA MADE WITH BONE BROTH

#### Ingredients:

- 1 cup bone broth 1/2 cup milk, low-fat 2 Tbsp raw cocoa powder
- 1 tsp maple syrup or alternative

#### Directions:

- 1. Bring bone broth and milk to a boil
- 2. Once at a boil, turn off stove and whisk in cocoa powder + syrup
- 3. Optional marshmallows or low fat whipped cream topping



# **NANI'S CHAI TEA**

#### Ingredients:

- 1 cup milk, low-fat
- 1 cinnamon stick
- 3 cardamom pods, crushed
- 1 star anise
- 1/4 tsp nutmeg powder
- 1/2 tsp raw sugar or alternative
- 1 black tea bag



1. Place all ingredients together in a pot and bring to a boil



# **PUMPKIN SPICED LATTE**

#### Ingredients:

- 1 cup milk, low-fat
- 1-2 Tbsp pumpkin puree
- 1 tsp maple syrup or alternative
- 2 tsp pumpkin spice
- 1 tsp vanilla extract
- 1 shot espresso or ½ cup dark coffee
- cinnamon sprinkle (optional)

### Directions:

- 1. Bring milk, pumpkin puree, pumpkin spice, maple syrup to a boil.
- 2. Take off heat and mix in vanilla extract.
- 3. Whisk together ingredients with a hand frother
- 4. Pour frothed mixture over espresso or coffee + add a sprinkle of cinnamon



#### **MACHA TEA**

# Ingredients:

- 1 Tbsp Macha powder
- 1 cup milk, low-fat
- 1 tsp maple syrup or honey



1. Bring milk to a boil and stir in Macha + maple syrup



## **HOT APPLE GINGER CIDER**

#### Ingredients:

- 1 cup unsweetened apple cinder
- 1 cinnamon stick
- 1 chunk ginger, pealed
- 1 strip orange peel



- 1. Combine all ingredients in a pan and boil.
- 2. Let simmer for ~15 minutes









