chocolate pots

1 can full-fat organic coconut milk

1/3 cup cocoa

1 teaspoon cinnamon

1/2 teaspoon nutmeg

1/2 teaspoon vanilla

1/2 teaspoon almond

3 tablespoons maple syrup

1/4 teaspoon Celtic sea salt

method

In a medium saucepan, combine coconut milk, cocoa, cinnamon, nutmeg, vanilla and almond extracts, maple syrup, and salt. Bring the mixture to a boil over medium heat. Once boiling, turn down and simmer for 15 minutes, whisking frequently.

Remove from heat and allow to cool slightly. Place in an airtight container and refrigerate for several hours, until completely cooled and thickened. Serve and enjoy.

