



## **Champurrado – Mexican Hot Chocolate**

### **Ingredients:**

- 8 cups Cherry Valley cream sold at 21 Acres Market
- 1 cup Masienda masa harina
- 1 cone piloncillo or 2/3 cup brown sugar
- 2 cinnamon sticks
- 6 ounces K’UL Pezzo semisweet chocolate sold at 21 Acres Market

### **Directions:**

1. Whisk masa harina into warm liquid until smooth.
2. Add piloncillo, cinnamon, and chocolate.
3. Simmer 10–15 min, whisking until thickened.

### **Chef Ron’s Notes:**

- Adjust thickness by adding more liquid.
- For a bit of spice add some ground cayenne pepper
- For dairy free options you can use a variety of nut milks in place of milk or cream