



INDIAN SPICED Hot Chocolate

Makes 2 servings | Serving size: 3/4 cup

PREP TIME

5 min

COOK TIME

5 min

TOTAL TIME

10 min

This recipe was inspired by Chai hot chocolate, but without the chai tea bag. It's full of spices like cinnamon, cloves, and cardamom, and it tastes like cozy sweaters and christmas lights!

Ingredients

- 1½ cups 1% milk
- 40 grams white chocolate
- ¼ teaspoon cinnamon
- Pinch of cloves
- Pinch of cardamom
- Pinch of salt
- Pinch of white pepper



Directions

1. Warm the milk in a small pot over medium heat.
2. Add in chocolate and spices and stir until chocolate is melted and milk is warmed to your desired temperature.
3. If you'd like, you can also just heat the milk in the microwave for about 1 minute, then add the remaining ingredients and stir until chocolate is melted.
4. Cuddle up and enjoy!