



Recipe from Dani at Fabufit

## HEALTHY HOT COCOA

### Healthy Hot Cocoa (Gluten & Dairy Free) »

Another Treasure Found at this wonderful site: [360yourlife.com](http://360yourlife.com)

December and January can have some really cold nights that call of a great hot drink. As I write this, John and I are totally iced in at Tanglewood Resort in Sherman. This is our 5<sup>th</sup> day here and wow has this recipe come in handy. I happened to bring a half gallon of almond milk. Here is the recipe I found at [360yourlife.com](http://360yourlife.com) without all of the added sugar and preservatives of many commercial packaged brands. You can easily make your own! It's easy and quick and so delicious!

### Ingredients:

\*5 cups vanilla almond milk

\*3 tbsp dark organic chocolate chips - *I've learned to be flexible. I brought the recipe for us but forgot the chocolate chips. So I used 7 tsp. Pure Baking Cocoa Powder*

\**Pure maple syrup or Stevia to taste -possibly I left this out when I found and copied this recipe but it needs this. We used 1/4 to 1/3 cup pure maple syrup.*

Dairy-Free Whipped Cream (optional)

### Directions:

Add the chocolate chips to a mini food processor or coffee grinder to make shavings. *OR use Baking Cocoa, which is actually easier I found.* In a saucepan, add the almond milk and chocolate shavings and bring to a boil. Add more chocolate if you prefer it to be more "chocolaty." Also stir in the pure maple syrup here. Stir until well blended.

Remove from heat.

Serve in mugs and top with Dairy-Free Whipped Cream.

See more at: <http://360yourlife.com/featured/homemade-hot-cocoa-gluten-dairy-free/#sthash.I5dcKBgk.dpuf>



Note: we ran out of Almond milk. I happened to bring two cans of coconut milk. We diluted this can with two parts water and is delicious in the recipe.